

Brandies



An artistry of Winemaking, Distillation, and the alchemy
of Aging and Blending, infused with the essence of french
Authenticity, Tradition, and Passion.

VINIFICATION | DISTILLATION | AGING | BLENDING



Brandy
XO
Premium
French Brandy
CHAVANIAC LAFAYETTE



ARMAGNAC
MARIE ANTOINETTE
d'AUTRICHE
Appellation Armagnac Contrôlée



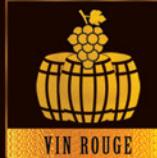
COGNAC
LE GRAND DAUPHIN
Appellation Cognac Contrôlée
ORNAMENT



Bordeaux
Supérieur

JACQUES BOSSUET

Appellation Bordeaux Supérieur Contrôlée



Lussac
Saint-Emilion

MARIE THERÈSE

Appellation Lussac Saint-Emilion Contrôlée



Cognac

Known for its elegance, luxury, and rarity, Cognac is vinified and distilled from the choicest grapes under a rigorously controlled process, which is then aged and blended to perfection.



Armagnac

Known for its distinguished characters, Armagnac is a french brandy that captures the essence of Gascony's french heritage, offering a unique and flavorful journey for the connoisseur's palate.

Brandy

Derived from the word Burnt Wine, brandy is a sophisticated and timeless spirit crafted through the artful distillation of fermented grape wine, offering a rich and diverse range of flavors for refined palates.

Wine

An elegant reflection of nature's gift, where each bottle tells a unique story of terroir and craftsmanship that enhances the special moments of life with each sip.



Who we are

Nestled in Cognac, the spirit valley of France, Brandies is a distinguished purveyor of exquisite French wines and spirits, embracing the artistry of aging and blending.

Carefully nurturing the finest ingredients to create remarkable libations, our collection embodies the essence of France and French culture, with each bottle encapsulating the rich heritage, timeless traditions, and a deep passion for perfection that captivate human senses. Our collection is a celebration of elegance, where the past and present converge to deliver an unparalleled experience. Explore a world of indulgence and savor the opulence of Brandies.

Authenticity

The hallmark of values and genuineness which Brandies is tied to is the cornerstone of its identity and reputation. All our products meets the needed standards set forth by French AOC (Appellation d'Origine Contrôlée) system that is designed to protect distinctive and traditional regional products of France. With a genuine interest in spreading the authentic french wine and spirits, we believe in open communication, ethical practices, and a genuine commitment to our customers' well-being.

Tradition

We honor the rich tapestry of french history and heritage that spans generations in wine making and producing authentic spirits. We take pride in upholding time-honored practices and values that have been passed down through generations. With the wisdom from the past, we are always keen to experiment and innovate for the future, creating a unique blend of heritage and progress.

The traditions are the reflection of the commitment we have to our craft. They inspire us to create products that not only meet high standards but also resonate with the stories of our history.



Passion

At Brandies, passion is the driving force behind innovation and quality. We're not just here to do a job; we're here to make a difference, and that passion is evident in every detail. Our team's passion is the secret ingredient behind our success. It's what propels us to go above and beyond, ensuring that each product and service is crafted with genuine care. Passion is what drives us every day, fueling our dedication to excellence.

Excellence

Excellence is not just a value for us; it's our legacy. We are dedicated to delivering excellence in every product, services ensuring that we remain a trusted leader in our field.

And we believe it's not a destination, but a journey. That's why we constantly challenge ourselves to push the boundaries of what's possible, delivering outstanding results with every endeavor. It's the reason why our customers trust us.

We continually invest in refining our processes and skills to ensure that our work reflects nothing less than the very best.

our Ambitions





Cabernet Sauvignon

The illustrious grape variety often referred to as the "King of Grapes" born in the Bordeaux region of France, where it thrives in the region's unique terroir. Its deep-rooted history showcases the profound connection between this grape and the country's winemaking legacy. Cabernet Sauvignon's journey from Bordeaux to the world is a testament to France's vinicultural expertise. The grape's global popularity is a tribute to the country's enduring influence on wine culture. Its bold flavors and structured character are a reflection of the meticulous care taken by French vintners in their pursuit of perfection.



Merlot

If Merlot had a homeland, it would definitely be the Saint Emilion, Bordeaux region of France. Its silky texture, luscious fruit flavors, and adaptability to various

french regions make it a cherished gem in French winemaking. Its vibrant flavors and smooth finish reflect the passion and precision that define the french approach to crafting exceptional wines



Ugni Blanc

Renowned for its bright acidity and versatility, Ugni Blanc grape breed thrives in the sun-drenched vineyards of France, imparting a unique character to a range of French wines. Ugni Blanc grapes are renowned for their high levels of natural acidity. This acidity lends a refreshing and crisp quality to the wines produced from this grape.



Baco

Baco is a hybrid grape variety combining the best attributes of both its French and American parentage. Their deep color, intense fruitiness, pronounced tannins and remarkable aging potential contribute to the spirit's bold and complex profile.

Chardonnay

Chardonnay is often referred to as the "Queen of Grapes" due to its inherent elegance and adaptability.

It serves as the canvas for winemakers to craft a wide range of wine styles, from crisp and refreshing

to rich and full-bodied. Chardonnay is known for its fruit-forward character, offering notes of apple, pear, and citrus fruits. These fresh and lively flavors are often found in unoaked or lightly oaked Chardonnays.





Royal Elegance

The Taste of
Cognac houses are renowned for their artistry in blending eau-de-vie of varying ages and characteristics. This blending process is a closely guarded secret and is key to achieving the consistent quality and unique profiles of Cognac brands. Cognac is known for its elegant and refined flavor profile, often featuring fruity, floral, and vanilla notes, with an emphasis on balance and finesse.

The distilled cognac is then aged in oak barrels for a minimum period as required by Cognac regulations.

The journey of Cognac begins with the careful selection of high-quality grapes, primarily Ugni Blanc that is crushed and fermented providing the base wine for cognac production.

Distillation takes place in traditional copper pot stills known as alembic stills. Cognac follows a double distillation process during which the Cognac producers put a great care in separating the clear, pure eau-de-vie from any less or sediments, ensuring that only the finest and cleanest spirits are retained.



Cognac

FRANCE

Description

A radiant, straw-yellow cognac graced with a gentle, non-alcoholic allure. Nose is delighted starting from a white-fleshed fruit aromas, accompanied by a nuanced interplay of woody undertones and delicate florals. The palate delights with bold yet a buttery introduction, enriched by subtle pear notes and a warm, spicy crescendo.

Color: Bright, straw-yellow color with numerous legs running down the glass.

Nose: Initially, there are notes of fresh white-fleshed fruits, such as grapes and peaches. Slightly woody, with slight hints of flowers like hawthorn and linden blossom, finishing with scents of licorice.

Palate: Begins with a bold attack featuring pastry-like, buttery flavors, followed by a smooth, indulgent character.



Le Grand Dauphin

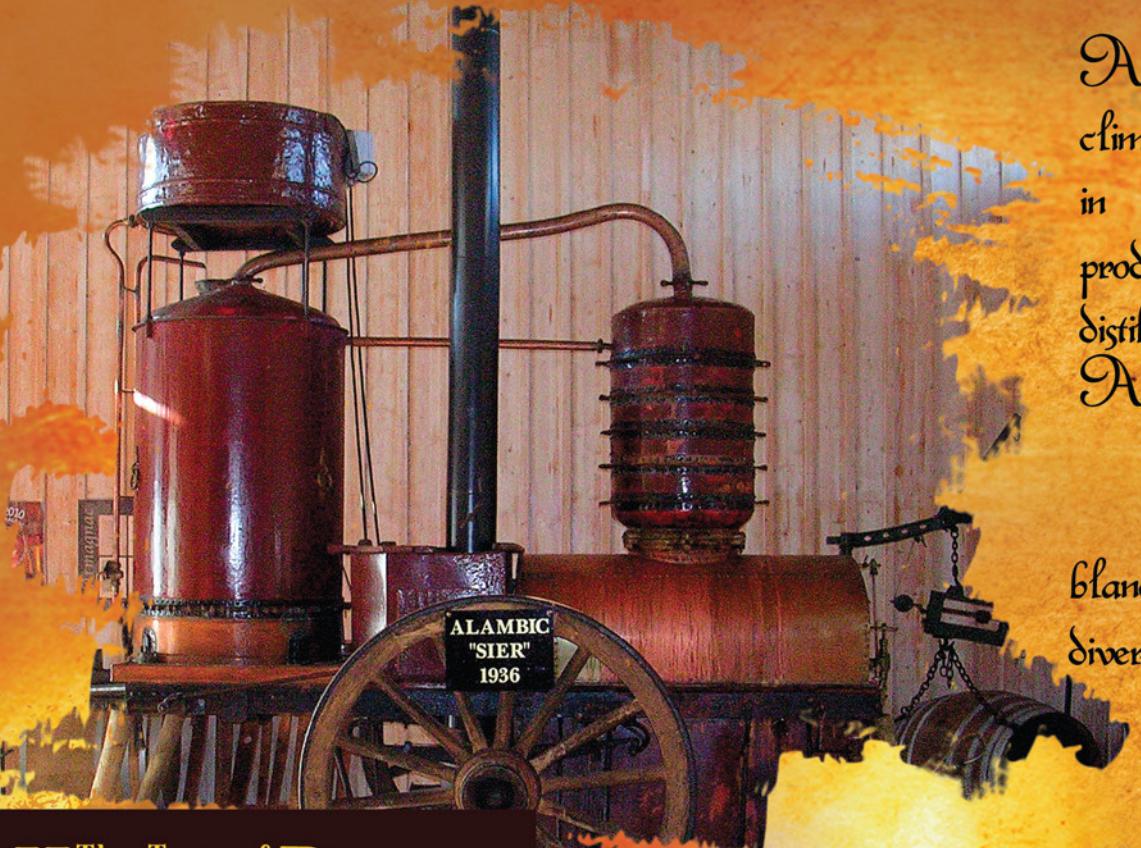
Le Grand Dauphin son of Louis Fourteen and Marie Thérèse of Austria. He received an exceptional education from the great Bossuet, which earned him a good reputation at court. As a descendant of the Sun King, he inherited his majesty and his royal values.



COGNAC

LE GRAND DAUPHIN

Appellation Cognac Contrôlée



The Taste of Honey Dew

Armagnac tends to have a richer and more robust flavor profile, characterized by deeper fruit flavors, spice, and a stronger presence of oak due to the longer aging periods. The diversity in flavor profiles is part of what makes Armagnac a rich and complex spirit, and the presence of honey-like notes is a well-appreciated characteristic by many Armagnac enthusiasts.

Armagnac region has a wider variety of soils and climates, contributing to diverse and unique characteristics in its eau-de-vie. While the regulations of cognac production are stringent with respect to grape variety, distillation and aging process, the regulations of Armagnac production is slightly flexible.

While Cognac production primarily use ugni blanc grape variety, Armagnac allows for a more diverse range of grape varieties, including ugni blanc, folle blanche, colo bard, and sometimes Baco, which can lead to differences in flavor profiles.

Unlike Cognac, which is distilled twice in pot stills, traditional Armagnac are typically distilled once using continuous column stills, resulting in a distinct character and flavor profile.



Armagnac

FRANCE

Description

Exquisite Armagnac with pale gold hue and refreshing, floral notes on the nose invite you to a delightful experience. The palate reveals a pleasing and lively character, accentuated by vibrant lemony notes, making it a perfect choice for those seeking a bright and refreshing indulgence.

Color : Amber, pale gold.

Nose : Fresh, with floral notes.

Palate : Pleasant and lively with hints of lemon and honey.



Marie-Antoinette

Austrian princess born on November 2, 1755 in Vienna, and wife of King Louis Sixteen, she occupies a symbolic place in the history of Versailles. As Dauphine of France, she is said to love theater, comedy, dance and music. She is also said to be tall and most beautiful with lovely gait.



ARMAGNAC

MARIE ANTOINETTE
D'AUTRICHE

Appellation Armagnac Contrôlée



The Taste of Real French Brandy

Brandy is considered to be more qualitative and premium than the spirit with the title just Brandy.

In contrast to Cognac and Armagnac that has a renowned flavor profile, the flavor profile of French Brandy can vary widely based on the type of grape used and the production method. It can range from fruity and aromatic to richer and spicier profiles.

Although Brandy is a more general term and can be produced in various countries worldwide, each with its own regulations and terroir, French Brandy is a spirit associated with France like Cognac and Armagnac preserving the terroir influence of France. French Brandy can be produced in various regions of France with grape grown from France allowing greater flexibility in terms of grape varieties, terroir, distillation and aging regulations.

It should be noted that Brandy produced with the

grapes varieties grown outside of France are not qualified for the title French

Brandy. So the spirit with the title French



France

Description

A masterpiece with a dark amber hue, subtle notes of dark chocolate, caramel, and a palate that unfolds honey, bush-peach, figs, and chocolate, leaving a remarkably intense and complex aftertaste. The ultimate choice for epicureans seeking an extraordinary experience.

Colour : Dark amber colour with copper reflexions. It is a blend of very old brandies that has been rested in oak cognac barrels for several years.

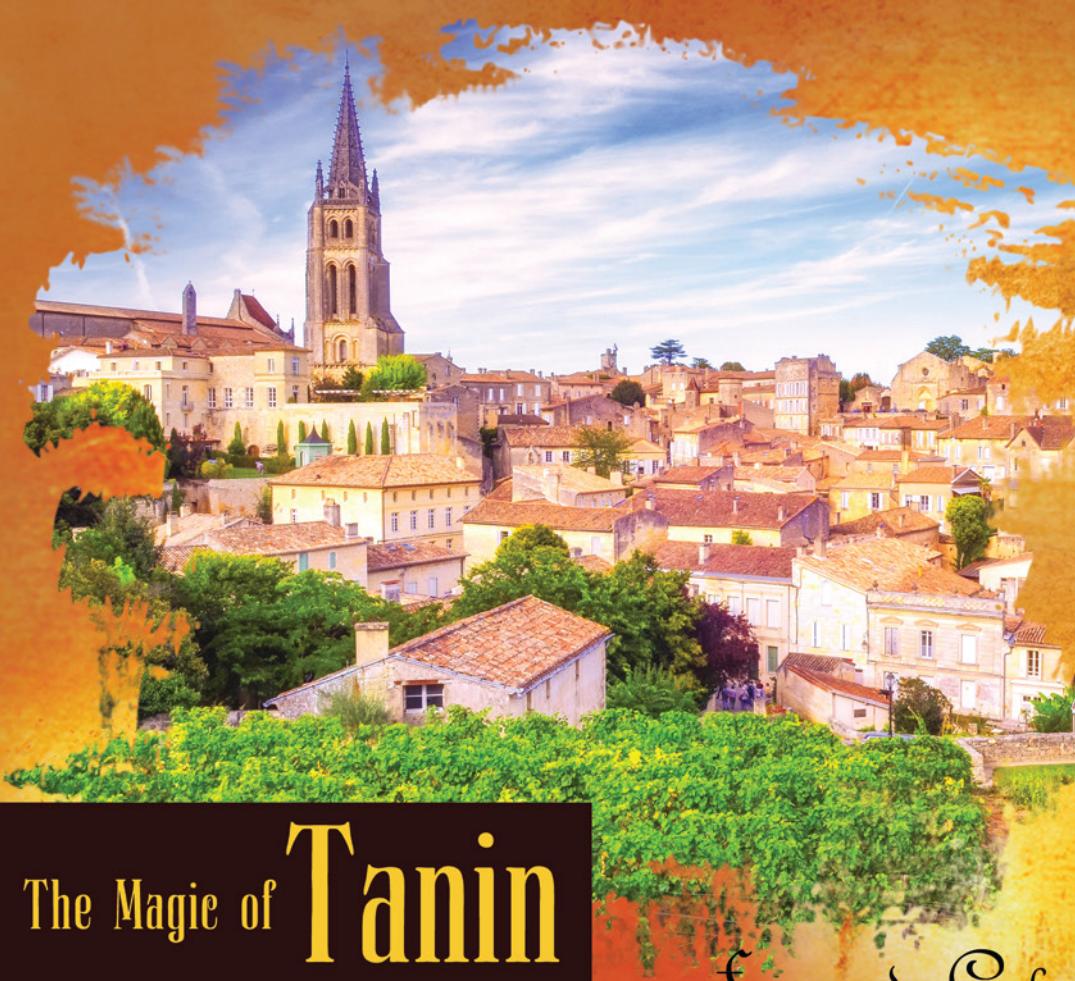
Nose : The nose is impressively aromatic, yes subtle and delightful, melted notes of dark chocolate and caramel.

Palate : In the palate it releases fragrances of honey, bush-peach, figs and chocolate. The after taste is exceptionally long, very intense and complex.

Chavaniac Lafayette

Lafayette, native of Auvergne, aristocrat and only son, he was destined to a great destiny to the point where he was nicknamed the hero of both worlds. Commander of the National Guard, he built a successful military career in his own image.





The Magic of Tanin

The quality of the wines (considered to be the most robust in Bordeaux, generous, very colorful, and reaching maturity faster than others) is linked to the extraordinary variety of the land.

The Saint-Emilion appellation is surrounded by satellite appellations such as Lussac Saint-Emilion, Puisseguin Saint-Emilion and Montagne Saint-Emilion.

Saint-Emilion appellation is one of the most prestigious and well-regarded wine appellations in the Bordeaux region of France. It is known for its high-quality red wines, primarily made from Merlot, Cabernet Franc, and Cabernet Sauvignon grape varieties.

The Saint-Emilion appellation has specific regulations and specifications that ensure the quality and integrity of its wines.

Merlot is often the dominant grape, contributing to the wines' richness and roundness, while Cabernet Franc and Cabernet Sauvignon add structure and complexity.



**Saint
Emilion**
FRANCE

Description

Wine of remarkable character, boasting a deep, sustained purple hue. The delightful aroma offers sweet spices, brioche, and hints of white fruit, while the palate combines smooth yet powerful tannins with evolving oak nuances, resulting in a generous and fruit-rich wine.

Color: Beautiful sustained deep purple color.

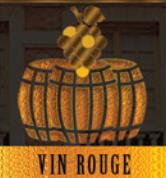
Nose: Hints of sweet spices, brioche and black fruit.

Palate: Smooth and powerful tannins mixed with lovely oak tannins, which evolve constantly giving a fleshy generous wine with plenty of fruits.



Marie Therese

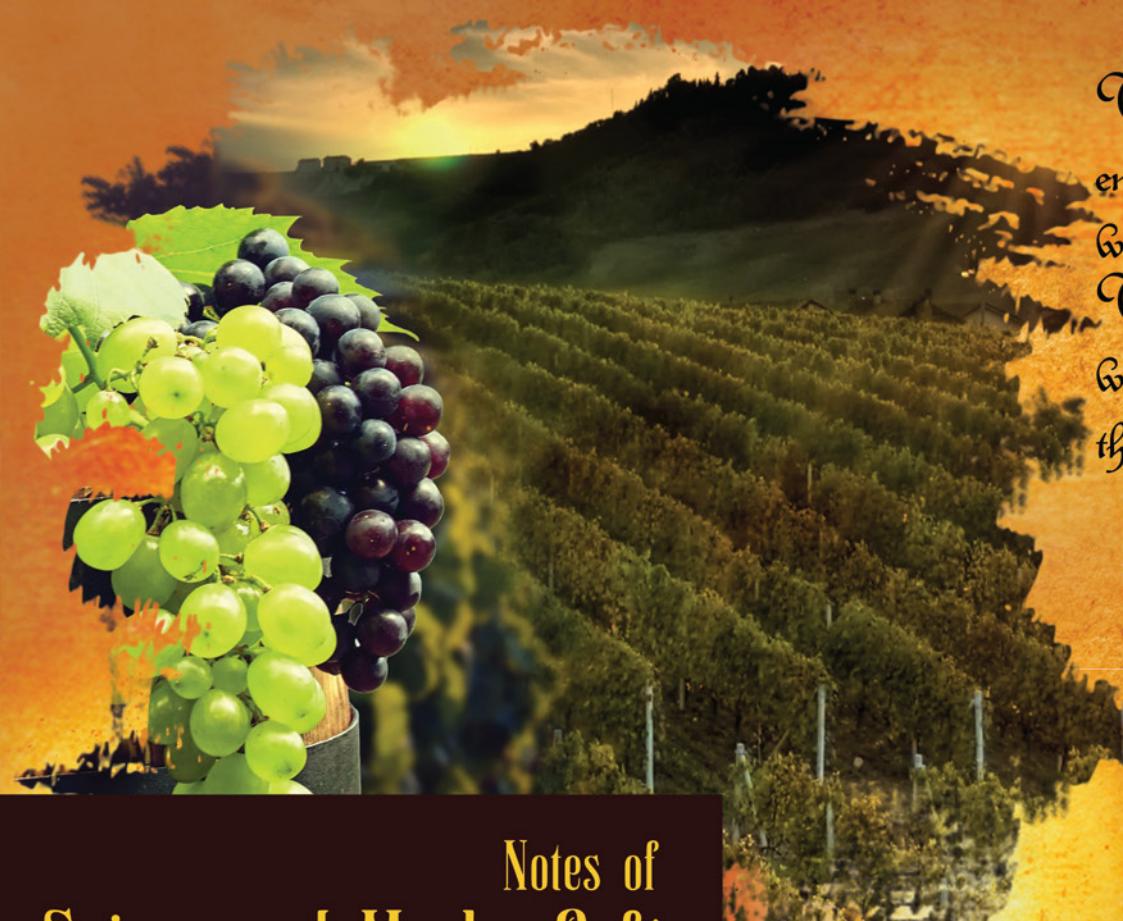
Marie Therese, born amid the splendors of Versailles on December 19, 1779, is the eldest daughter of Louis Sixteen. Historically known as Madame Royale, she symbolizes the royal monarchy and stands as the sole survivor among the royal children during the French Revolution of 1789.



Lussac
Saint - Emilion

MARIE THERESE

Appellation Lussac Saint-Emilion Contrôlée



Notes of Spices and Mocha Café.

(red fruit, flowers and licorice) makes them more concentrated, complex and powerful on the palate than most Bordeaux wines.

The appellation's specifications are designed to showcase the region's rich heritage and terroir while allowing for modern winemaking techniques to shine, resulting in wines that reflect the essence of Bordeaux's winemaking tradition.

The Bordeaux Supérieur appellation covers the entire Bordeaux vineyard, a vast geographical area with a wide diversity of soils and terroirs. To qualify for the Bordeaux Supérieur appellation, wines must meet even more stringent quality criteria than those of the Bordeaux appellation.

Red Bordeaux Supérieur wines are typically made from a blend of grape varieties, with Merlot and Cabernet Sauvignon being the primary components. In particular, these wines must be made from aged vines and matured for a minimum of nine months before release.

Their range of aromas



Bordeaux
FRANCE

Description

Wine of rich elegance, displaying a ruby hue with alluring garnet highlights. This wine captivates with a ruby color and garnet reflections. Its intense nose combines fruit brandy and delicate mocha coffee notes, while the palate offers an easy-drinking experience, featuring discreet tannins and a warm, alcoholic finish.

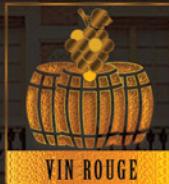
Color: Ruby with garnet reflection.

Nose: Intense with notes of fruit brandy and hints of mocha coffee.

Palate: Easy with discreet tannins, alcoholic and warm aromas on the finish.

Jacques Bossuet

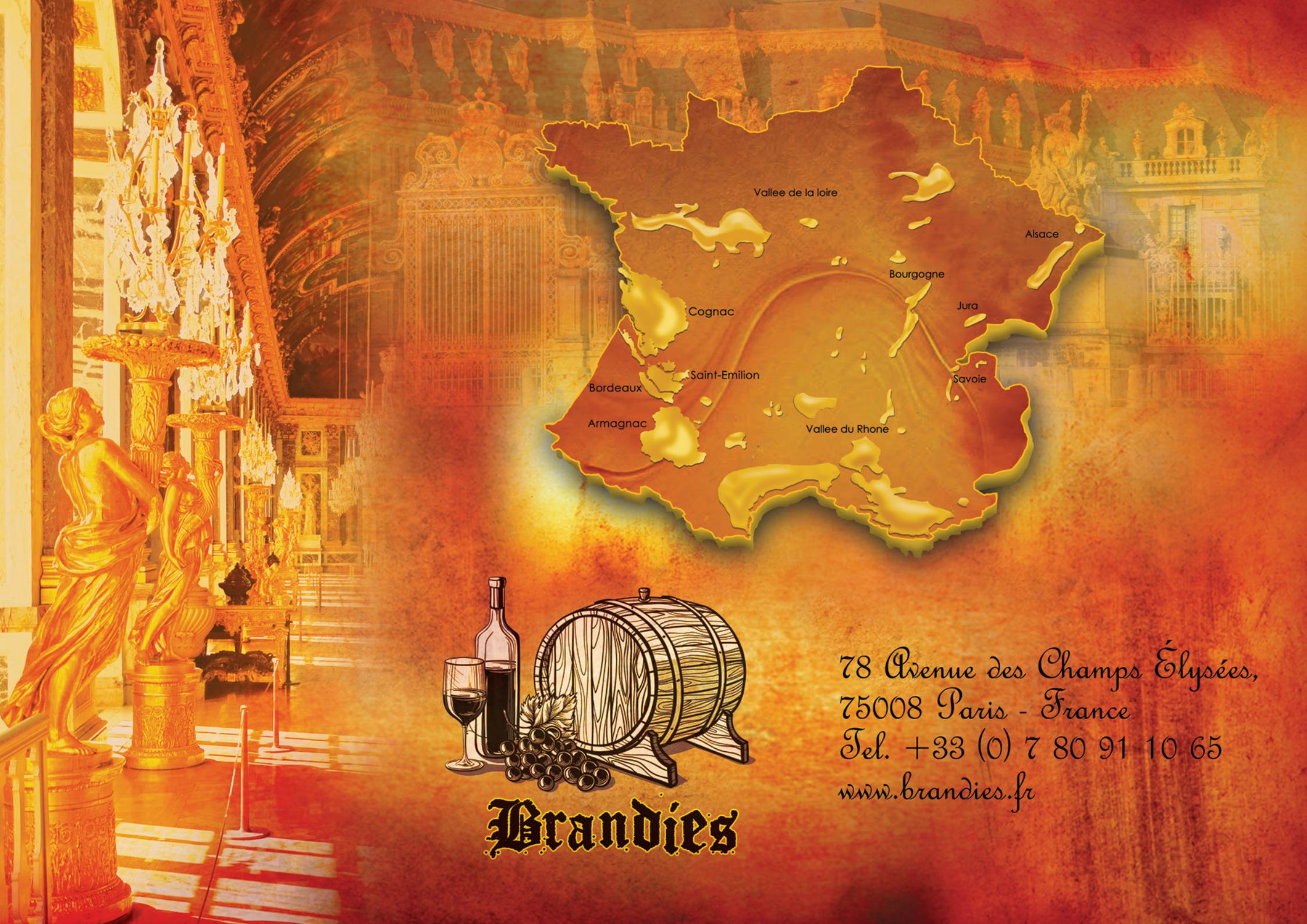
Jacques Benigne Bossuet was the bishop of the Palace of Versailles and tutor of excellence of Louis Fourteen and his son, the Grand Dauphin. He is renowned for his eloquent sermons and theological works, leaving an indelible mark on French literature and religious discourse.



Bordeaux Supérieur

JACQUES BOSSUET

Appellation Bordeaux Supérieur Contrôlée



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