



RECOGNITIONS

Competitions

- ULTIMATE SPIRITS CHALLENGE -
- COGNAC MASTER -
- WORLD SPIRIT AWARDS -
- THE BEVERAGE TESTING INSTITUTE -
- SAN FRANCISCO WORLD SPIRITS COMPETITION -
- CHALLENGE INTERNATIONAL DU VIN -
- CONCOURS GENERAL AGRICOLE -

«A top quality golden Grande Champagne cognac»

« A monster Cognac »

Spirit Journal

« It is a staple in my collection »

George Brozowski

« Majestic, unfathomable, of international class.»

Spirit Journal

« Undeniably delicious »

Kara Newman, Wine Enthusiast

*« One of the most genteel, interesting
and delectable cognacs I've ever tasted. »*

OMOTG, UK

COGNAC FERRAND

1^{er} Cru de Cognac Grande Champagne

The roots of Ferrand Cognacs stretch back over four centuries and ten generations, with a reputation for creativity and excellence that continues to drive us today. The Maison keeps the age-old craft based production methods to capture the true expression of the great terroir of Grande Champagne, Cognac's finest cru. Driven by curiosity, Alexandre Gabriel - Ferrand Master Distiller and Master Blender - constantly researches, develops and invents new cognac identities.

Ferrand cognacs are double-distilled in 25-hectoliter pot stills on varying levels of lees. This method enhances both body and bouquet as well as rich and fruity aromas in the Cognac. Alexandre Gabriel applies the exclusive Maison «*élevage*» method, called «*Petites Eaux*,» which slowly reduces alcohol levels as the cognacs mature in small barrels. These casks are regularly re-staved to achieve a variety of aromatic profiles.

As a producer, we nurture our Cognacs from the grape to the bottle to ensure a rare and authentic taste. For all of us, Cognac is much more than a product, it is an act of creation, the result of a deep and passionate commitment to excellence and a special moment of pleasure to be shared. We hope you will enjoy it as much as we love making it.



DRY CURAÇAO

*A true
classic liqueur*

Classic cocktails demand classic liqueurs and no liqueur is more classic than Ferrand Dry Curaçao. Crafted in consultation with cocktail historian David Wondrich and based on the 19th century recipe, it is a traditional French “triple sec”. The peels of bitter Laraha oranges are infused in a grape spirit which is distilled afterwards. The spirit is then composed with a blend of brandy and Ferrand cognac infused with aromatic ingredients.

Tasting notes

*The result is a rich, complex
and balanced liqueur,
which will bring new
sophistication to your
Punches, Slings, Fizzes and,
of course other cocktails.*

*It is also delicious
straight up or on ice.*

• ABV: 40 % •



1840 ORIGINAL FORMULA

*A revival of the classic
19th century Cognacs*

In the 19th century, when the modern art of the bar was born, no spirit was more prized for mixing drinks than cognac. Ferrand 1840 Original Formula represents our attempt to recreate the kind of cognac that the pioneers in the bars used during that period. Modeled on an extraordinarily rare 1840 bottle of Pinet-Castillon Cognac, and made with the blending techniques from this era, it is rich, concentrated and highly mixable, in the 1840s style.

Tasting notes

*Cognac offers ripe, juicy grapes
to the nose, accented with
meadow flowers and notes
of Acacia tree blossom.
On the palate, it's warm with
fruit notes, yet very clean.
The finish shows lots of honey
and spice. Perfect for classic
cocktails like the Side Car.
Also great in cocktails with
our Ferrand Dry Curacao!*

• ABV: 45 % •



AMBRÉ

*The beauty is
in the grapes*

Ambré celebrates the fine notes of flowering vines, pear, and plum, which are, typical of a great Premier Cru de Cognac. To achieve this level of complexity and finesse, Ambré is distilled from the traditional Ugni Blanc grape and the rare Colombard grape which delivers intense and delicious floral notes. Quercus Sessiliflora oak barrels add subtle notes of vanilla and a beautiful ambré colour.

Tasting notes

*Beautiful amber hue.
Vanilla and floral notes
of rose and violet, hint
of apricot and prune.
Palate is well balanced
and elegant.*

*A sipping Cognac, also great
for classic cocktails
like the Side Car.*

• ABV: 40.2 % •



RÉSERVE

*Double
cask*

Long ago, in the 19th century, Cognac producers such as Elie Ferrand (8th generation) used a variety of casks to create a fascinating range of taste and complexity. Reviving this forgotten tradition, Ferrand Réserve is first aged in classic Cognac barrels and further matured in Banyuls barrels. This ancient technique creates a one-of-a-kind cognac that highlights the myriad nuances of the legendary "Rancio Charentais" with aromas of nuts, prune and spice. Complex and meditative, it is the perfect sipping Cognac.

Tasting notes

*Deep, antique gold color.
Vanilla with dominant
notes of red fruit (strawberry,
cherry...), marrying with
walnut, cinnamon and
chocolate. A full-bodied and
rich palate. Great for sipping.*

• ABV: 42.3 % •



SÉLECTION DES ANGES

*The true expression
of Grande Champagne*

As Cognac matures in oak barrels, a slow evaporation occurs, refining the quality and concentrating the finest flavors and aromas. For centuries, the alcohol that evaporates during the ageing process has been known as the mythical "Angels' Share." What remains in the barrel is a small quantity of Cognac after many years of maturation and evaporation. Our ancestors called it the "Angel's Selection" and we call it "Sélection des Anges."

Tasting notes

*The scent of jasmine,
honeysuckle and nuts,
followed by vanilla and
chocolate tones. It releases
dense, rich, musky, spicy
flavors at the palate.*

• ABV: 40 % •



ABEL

*A typical
character*

Only available in limited quantities, Abel offers true complexity through its blend and ageing. It manages to highlight the character of each eau-de-vie included in its concoction. Richness and subtlety are the two words that define Ferrand Abel cognac.

Tasting notes

*Old gold color with ruby highlights.
Abel is a very old cognac with a subtle and
delicate bouquet of pears, quince and figs,
the result of long and patient ageing in oak casks.*

• ABV: 40 % •



ANCESTRALE

*The virtue of
knowledge and time*

Blending is highly skilled work. It takes years of practice and a great deal of talent and intuition before the blender is able to choose the spirits that will best complement each other and come together in perfect harmony. Ancestrale is an incomparable cognac. It derives its distinctive character from a subtle and precise art of blending of ultra-aged vintages called "bonificateurs."



Aromas of nuts, prunes, leather, tobacco and candied fruit, gradually revealing its most subtle flavors. Amazing aftertaste due to its long ageing. Best sipped very slowly.

• ABV: 40 % •



COLLECTION PRIVÉE

*Secrets
of paradise*




Collection Privée is a range of very old cognacs with singular aspects and unusual characteristics. Available in strictly limited quantities, these cognacs hide rare treasures from 1972, 1973 and 1975...

With only one barrel of each, Collection Privée vintages are such of outstanding quality that they do not require blending. With a certificate accompanying each bottle signed by the Cellar Master, they are fully guaranteed as to the year they were made, and their Grande Champagne origin.




FIND US

Maison Ferrand
16130 ARS - France

-  GRANDE CHAMPAGNE
-  PETITE CHAMPAGNE
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  *FerrandCognac*