

Domaine Gilles Brisson

Cognac



The Spirits

- *Pineau des Charentes*: 40% Colombard 40% Folle Blanche 20% Sémillon: A traditional mix of unfermented grape juice and Cognac. Legend has it that in the 16th century a cellar worker poured grape must into a barrel he thought empty, but in fact contained some Cognac. A few years hence, the barrel was tapped, and the drink became associated with the region of Charente. Other parts of France have their own version of this mix, such as Macvin in Jura, Floc de Gascogne in Armagnac, and Pommeau in Calvados. Economically, production of this doesn't pencil out in small lots, thus the Brisson family, like most in Cognac, actually buys this from the farmer in Bon Bois who makes the vast majority of Pineau des Charentes on the market, selling in bulk to producers who then bottle it.
- *Cognac VS*: Ugni Blanc: Legally, the youngest spirit in the mix of Very Special must have been aged at least two years in barrel. In Brisson's case, the youngest is aged at least three to four years in wood. What's more important than age, however, is balance and complexity, and a house style.
- *Cognac VSOP*: Ugni Blanc: The legal age requirement for Very Special Old Pale is four years in wood. Chez Brisson, the youngest spirit in their VSOP will have seen between five and six years in barrel before bottling.