

Organic Cognac du Peyrat



The Distillerie du Peyrat has distilled Cognacs for several decades but the family has been present as distillers in the Charente region since 1705. After having distilled Cognac for bigger, well known brands, the owner decided to produce and market his own Cognac with a rather unique specialization in the Cognac area: the production of Organic Cognacs. Distillerie du Peyrat now produces exclusively 100% organic Cognacs.

Located in a small village 10km East of Cognac on the banks of a river, du Peyrat produces, distills and ages his eaux de vie with the respect of the environment and the intense expression of the terroir.

About the product:

Location of the vineyard: in the Fins Bois delimited area of production, just a few km away from the delimited Grande Champagne area, also known as the first cru.

Terroir: because of its proximity to the Grande Champagne area, the vineyard benefits from 2 terroirs, producing assemblages (blends) that have strength and fullness, but will yet be round, supple and mature quicker than cognacs from the Grande Champagne.

Production: about 160,000 bottles per year

House style: subtle, fruity

Tasting notes & Reviews:

Organic Selection: a blend of young and lively cognacs; fresh and surprisingly round due to a special, fatty distillation process.

- 4 stars / *Highly Recommended* (Paul Pacult, *Spirit Journal* 2017)
- 92 points / *Great Value - Ultimate Spirits Challenge* 2015
- 93 points - *Wine Enthusiast*, 2015

Rare Prestige: a minimum of 7 years old; vanilla, plum, apricot aromas - refined, light, mellow and round on the palate.

- 95 points, *Best Spirits of 2017 - Wine Enthusiast*, 2017
- *Highly Recommended / 4 stars - Paul Pacult, The Spirit Journal*, 2017 & 2009
- 91 points - *Cigar & Spirits Magazine*, 2014
- *Excellent! 90 Points - Ultimate Spirit Challenge* 2010

XO: a minimum of 15 years old; 97 points “...this is a beauty, rich in Sherry and birch beer-like notes, dappled with cinnamon and allspice. The dry finish suggests accents of cocoa and leather.” - *Wine Enthusiast Magazine*

Organic and more:

Cognac du Peyrat is certified organic by the USDA, and the strict European organization, Ecocert.

The distillery has also committed to:

- Choosing “green” electricity produced by sustainable methods.
- Installing photovoltaic solar panels.
- Adopting the use of recycled paper.

