



A PIONEER OF ORGANIC COGNAC

Located in a small village 10km East of Cognac on the banks of a river, Jean Francois Rault and his sons, Guillaume and Antoine, produce, distill and age their eaux de vie with the respect of the environment and the intense expression of the terroir.

After having distilled Cognac for bigger, well known brands, owner Jean Francois, decided to produce and market his own Organic Cognacs, becoming a rare specialist of Organic distilling in Cognac. Distillerie du Peyrat now produces exclusively 100% organic Cognacs. The family has been distilling in the Charente region since 1705.

THE DOMAINE:

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 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*)
- 92 points / *Great Value* (Ultimate Spirits Challenge)
- 93 points (Wine Enthusiast)

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)
- *Highly Recommended / 4 stars* (Paul Pacult, *The Spirit Journal*)
- 91 points (*Cigar & Spirits Magazine*)
- *Excellent! 90 Points* (Ultimate Spirit Challenge)

XO Classic: A minimum of 10 years. Rich, spicy, hints of walnuts, with elements of dried fruits and chocolate

- 92 points "Golden in the glass, the dried apricot aroma includes a smoky tinge. The palate echoes the dried apricot note, layering it with vanilla, cinnamon and clove. It finishes rounded and mouthwatering."

(Kara Newman, *Wine Enthusiast Magazine*)



ORGANIC AND MORE:

Cognac du Peyrat is certified organic by the USDA, and the strict European organization, Ecocert. They are also committed to:

- GMO-Free Production
- Protecting the natural habitat and biodiversity
- Adopting the use of recycled paper.
- Recycling distillation residue
- Have installed 300 meters of solar panels to date

