



GOURRY de CHADEVILLE COGNAC 1er Cru du Cognac

Gourry de Chadeville is the oldest house in Cognac, dating to 1619. It is located in the heart of Segonzac - the capital of Grande Champagne. The grapes grown in the Grande Champagne appellation are regarded as the highest-quality and the brandies made from them are considered the most elegant and long-lived of the Cognac appellations.

Pierre Goursat Gourry's family have been distilling Cognac since the early 17th Century. Pierre took over his family's estate in 1996 and is the 15th generation distiller working this small (10ha) estate. We at PM Spirits have been selecting some of the best single casks from his cellar and bottling them full-strength.

Made exclusively for PM Spirits and the US market, and with bartenders in mind, Pierre has taken VS Cognac and bottled it at a high proof. Suitable to sip, but intended for mixing, Pierre took Cognac that had been aging for 2 ½ years in Limousin cask and vatted them into a large foudre. Six times, Pierre adjusted the spirit with water to gradually bring the proof down to 55% abv. The alcohol is well-integrated and the brandy character will not get lost with dilution.

APPELLATION: Grande Champagne

MASTER DISTILLER: Pierre Goursat Gourry

VARIETALS: 100% Ugni Blanc

DISTILLATION: 25hl copper pot-still. The wine is double-distilled on the lees and comes off the still at about 71% abv.

AGE: 3 years (2 ½ in Limousin, 6 months in foudre)

CHARACTERISTICS: zero additives, bottled unfiltered, at 55% abv

