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# COGNAC & CHOCOLATE WEBINAR

*February 13, 2023*



# COGNAC

FRANCE

[Cognac.fr/en](http://Cognac.fr/en)






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SPIRIT DRINK  
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   @CognacUSA #CognacUSA  
@milene.jardine.chocolatier  
#LoveCognac #CognacAndChocolate  
Cognac.fr/en



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# HOSTS - DAN NICOLAESCU & MILÈNE JARDINE



**Dan Nicolaescu** is a renowned spirits educator, award winning craft cocktail creator and Certified Sommelier with the Court of Master Sommeliers. He has a degree in distilling with the Institute of Brewing and Distilling, London and is a Certified Cognac Educator with the Bureau National Interprofessionnel du Cognac. His experience in the industry spans over two decades, with a vast range in his work, in both making and procuring, working as a consultant for craft cocktail bars and fine dining restaurants, and having leading roles at some of the world's acclaimed cocktail bars such as Mayahuel, Pegu Club, Dirty French, ZZ's Clam Bar and Dead Rabbit. Due his vast knowledge he often serves as a judge on sensory evaluation panels for distilled spirits and craft cocktails.



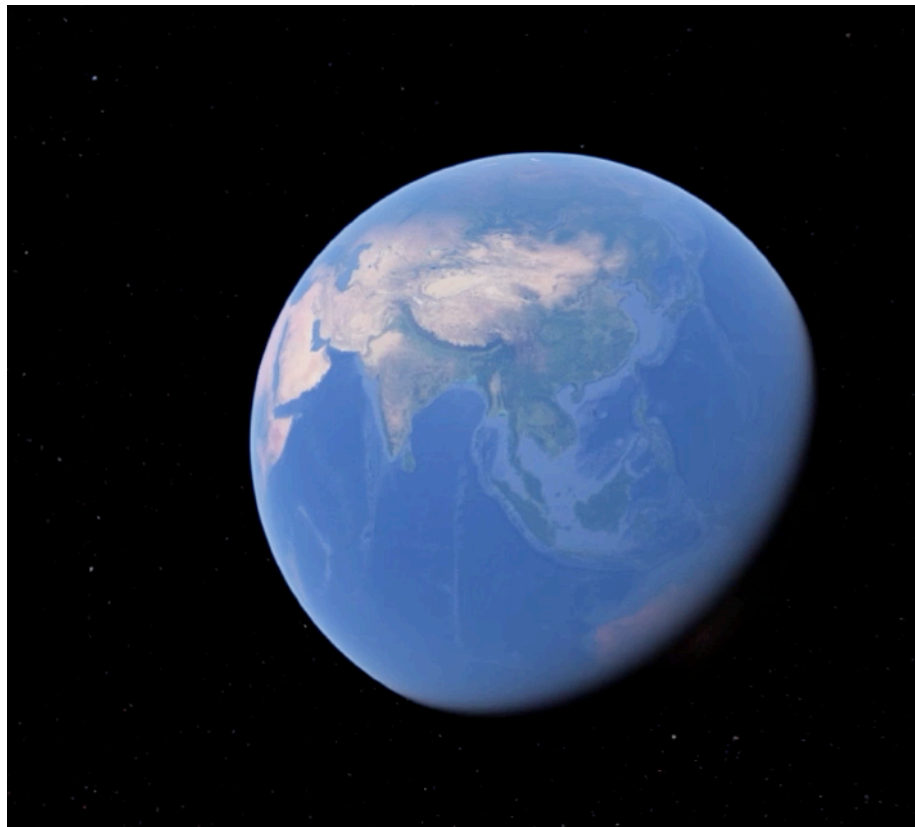
**Milène Jardine** is the founder and maker of Milene Jardine Chocolatier. After 12-years of creating fashion brands for Macys, she launched her own luxury label. Offering exotic confections inspired by her travels, the vision is to celebrate diversity through chocolate. Women owned and operated, all the chocolates are made in NYC and infused with the finest fruits, herbs, and spices. Sold at boutiques, online and for corporate gifting/pairing events, the chocolates have been featured at Christie's Auction House and Le Cirque, praised by top chefs Marc Forgione and Dominique Crenn, and are devoured in every hotel room at Soho House and The Ned Nomad in New York.





*Cognac figures*

# COGNAC VINEYARD



**4<sup>th</sup>**

*Biggest French*  
**VINEYARD**  
*(area)*

*About*  
**83,129**  
hectares

**2<sup>nd</sup>**

*Biggest French*  
**WINE PRODUCER**

**10 %**  
*Of the*  
**FRENCH VINEYARD**  
*(area)*



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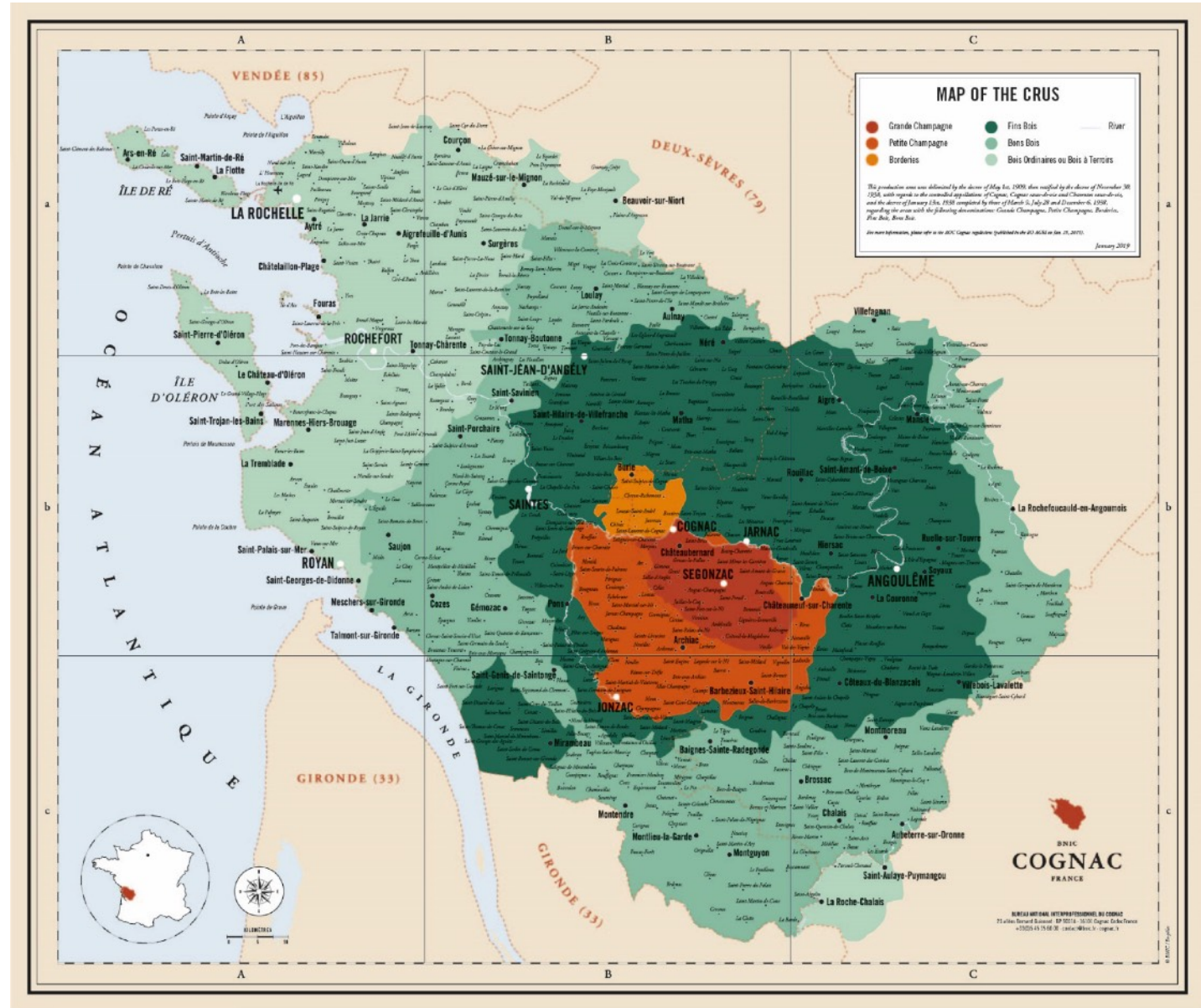
A PROTECTED  
PRODUCTION  
AREA



A VINEYARD  
COVERING  
80,500 HECTARES



SECULAR  
WINEMAKING  
KNOW-HOW



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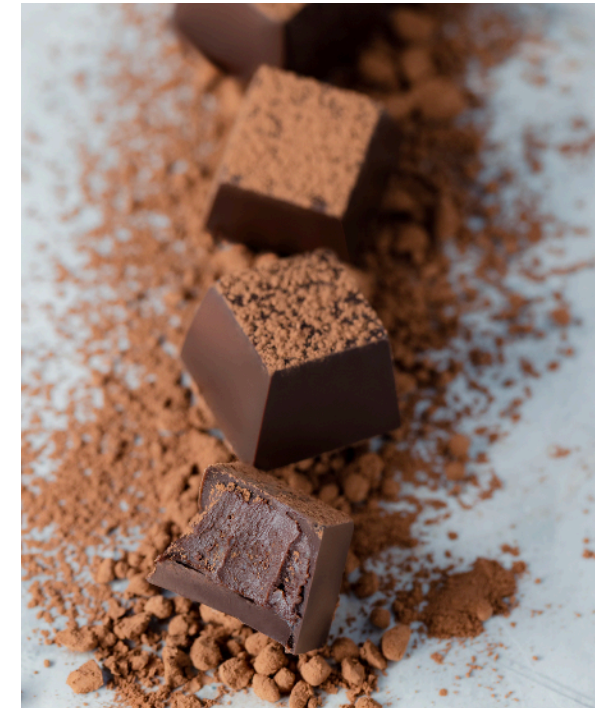


# DE LUZE VS & DARK CHOCOLATE TRUFFLE

Producers since the 1640s, Maison Boinaud is the largest family-owned estate with more than 1,000 acres in Grande Champagne. Soul, ambition and dedication to quality and the DNA of the family. De Luze Cognac is characterized by the deep commitment of a family and by Fine Champagne quality and its special on-the-lees distillation procedure. Today, the production process for Cognac De Luze is carefully managed by the 24th generation. Moreover, Maison Boinaud has the largest distillery and its own cooperage, managed by Master Cooper Pascal.



Dark Chocolate - Rich chocolate blended with fresh cream and butter. Dusted with cocoa powder.





**A UNIQUE  
“EAU-DE-VIE”,  
MADE FROM WINE...**



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*A unique wine spirit*

# CHARENTAISE DISTILLATION



## DOUBLE DISTILLATION

*Also called "à repasse"*



## A COPPER STILL

**9** LITERS OF WINE = **1** LITER OF COGNAC  
*(72.4% ABV maximum)*

**3,000**  
**STILLS**

*in the whole Cognac appellation*

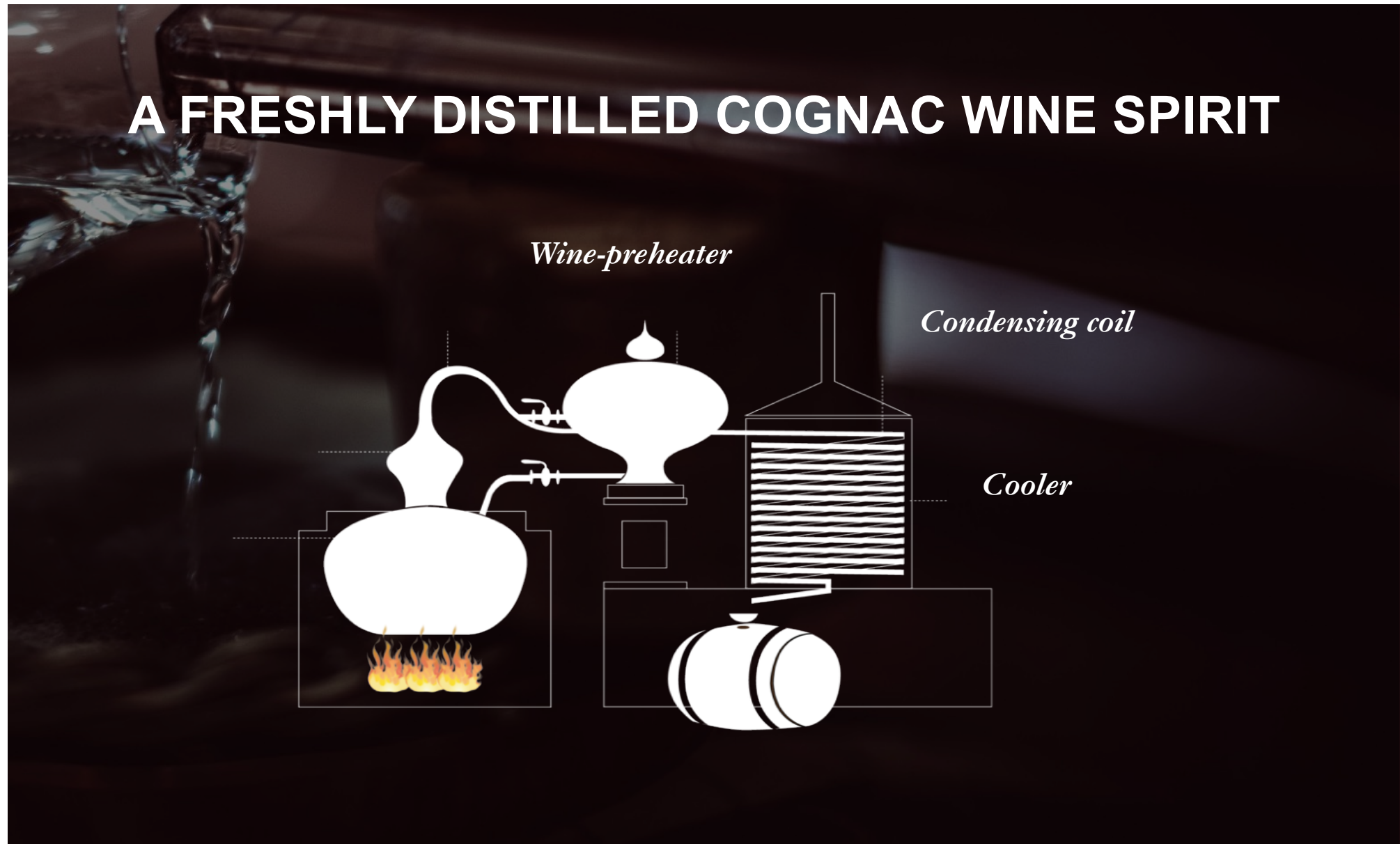


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# A FRESHLY DISTILLED COGNAC WINE SPIRIT



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# NAUD VSOP & ROSEMARY BAR

Over the last century, five generations of bold and passionate entrepreneurs have crafted spirits in the ancient family distillery, founded by Emile Perrier the famous fruit-liquor maker. In the nineteen eighties Jean-Michel Naud, a trained oenologist and passionate explorer of wines and spirits, the son-in-law of Robert Perrier, rediscovered the distillery. Today, with his son, Pierre, they have decided to reignite the flames under the copper pot stills to create distinguished Cognacs, which can be proud of their origins. They are also offering a range of unconventional spirits for the region, aimed at connoisseurs.



Rosemary - Aromatic rosemary collides with decadent dark chocolate.





# AGEING & BLENDING



## OAK CASK

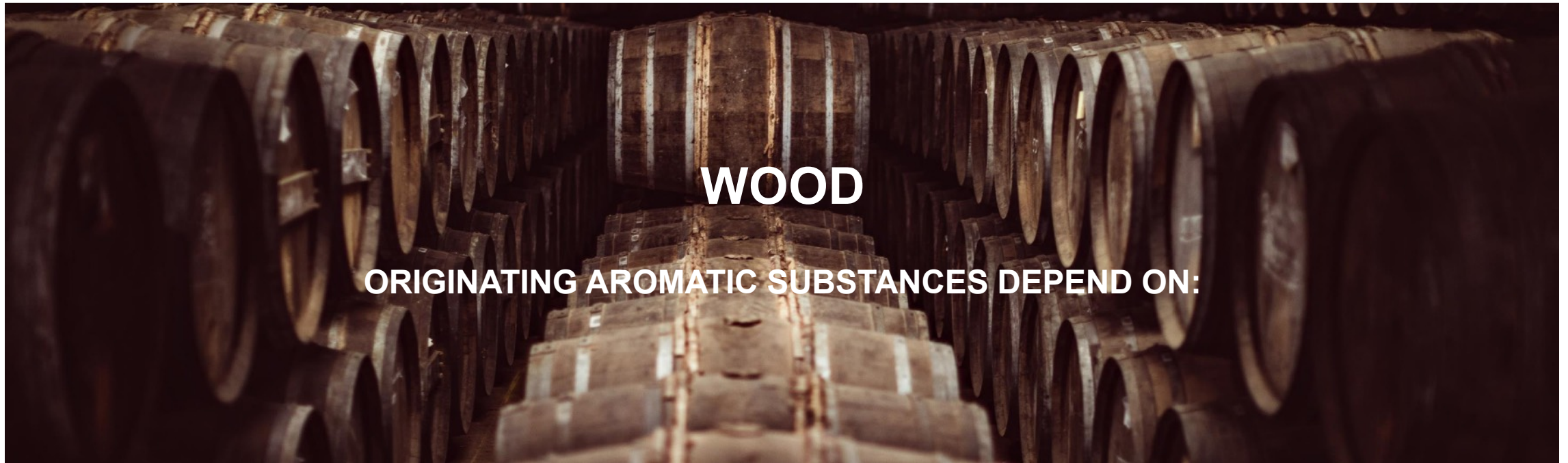
*A minimum aging of 2 years exclusively in oak cask.  
These casks cannot store another spirit before.*



## THE CELLAR MASTER

*A central role in a Cognac house*





# WOOD

ORIGINATING AROMATIC SUBSTANCES DEPEND ON:



**VANILLINE**

*Vanilla*



**EUGENOL**

*Clove*



**OAK LACTONES  
& FURFURAL**

*Coconut*



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# MAXIME TRIJOL GRAND CLASSIQUE XO & TOASTED COCONUT/LIME LEAF BAR

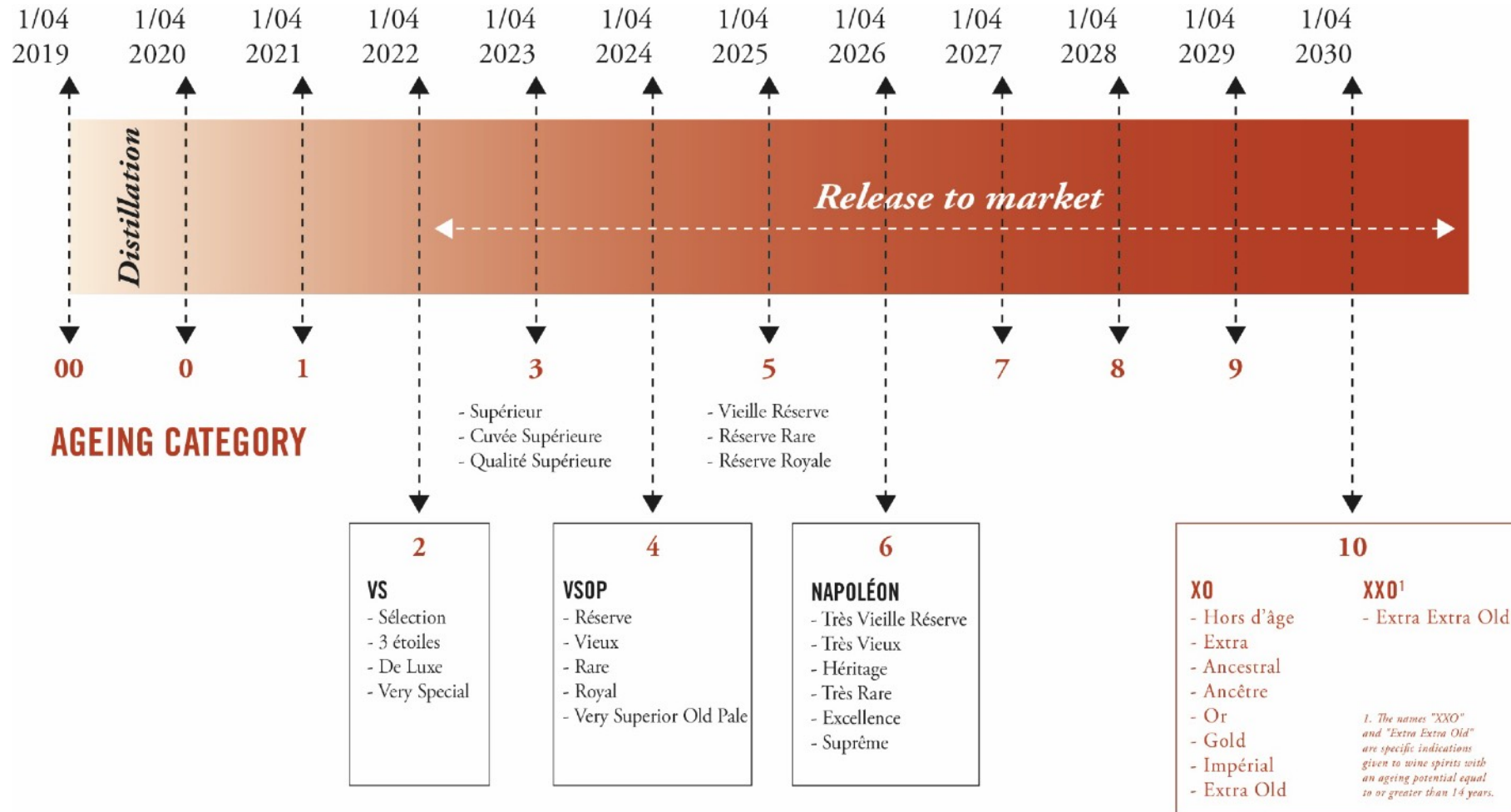
The first Maxime Trijol still was installed in Saint-Martial-sur-Né in the Cognac heartland in 1859. Today, the house boasts twenty two 2,500-litre stills. Maxime Trijol is different in that the brand cultivates its own vines, as well as distilling and ageing Cognac. In this way, Maxime Trijol oversees all the steps in the cognac production process: growing the grapes, distillation, ageing and bottling. This philosophy of a continuous quest for excellence has been handed down from generation to generation.



Coconut & Lime Leaf - Warm blended coconut with citrus and floral notes of lime leaves.



# COGNAC AGEING CATEGORIES



# BACHE-GABRIELSEN VS TRE KORS & GINGER/TURMERIC/BLACK PEPPER TRUFFLE

Bache-Gabrielsen is among the ten largest cognac companies in the world and one of the last family-owned houses. The Cognac house of Bache-Gabrielsen was founded by Thomas Bache-Gabrielsen from Holmestrand in 1905.

Several generations later the business is still owned and run by the Bache-Gabrielsen family. It is now being run by Thomas Bache-Gabrielsen's great-grandson Hervé Bache-Gabrielsen, who recently took over the day-to-day management from his father, Christian Bache-Gabrielsen.



Ginger Turmeric Black Pepper - Spicy ginger and earthy turmeric sweetened by creamy chocolate with a touch of black pepper to brighten the flavor.



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40

OLFACTIVE ZONES  
IDENTIFIED



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# HARDY XO & ORANGE TRUFFLE

With a history dating back to 1863, Cognac Hardy is known for quality cognacs and traditional production methods. Passed down throughout the generations, this family-owned house was one of the first to embrace worldwide distribution. Thanks to the love of an entrepreneurial Englishman for the French Charentaise countryside, Cognac Hardy boasts a 150-year history of supplying cognacs across the globe. Bénédicte Hardy is fifth generation and their international ambassador.



Orange & Herbs - Made with orange zest and herbed liqueur, this flavor is refreshingly light and dark.



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# PAIRINGS



Weight and texture are key when pairing chocolate and Cognac. The intensity and variety of flavors found in the chocolate and Cognac may vary, but the chocolate all share a textural foundation: they are dense and rich, coating the mouth with intense butterfat so that the Cognac will not only answer to the flavors in the chocolate (and vice versa), but will find a powerful textural partner to keep our palates engaged in a reciprocal relationship between the two elements of the pairing.

Cognac provides the ideal breadth of aromas to pair with the taste and texture of chocolate. For lighter-bodied cognacs, creamier and softer chocolates are better suited, and for older and bolder cognacs, go with intense-flavored chocolates.



# Merci

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