



BRAASTAD FIFTH-GENERATION HANDMADE COGNAC

The difference between a craftsman and a machine? A machine tries to make it exactly like before.

A real craftsman always works to make it better.

Family Cognac Artisan BRAASTAD

GRANDE CHAMPAGNE



Médéric Tiffon founded his Cognac house on the Charente's southern bank in Grande Champagne in **1875** when only 30 such houses existed. His small family boutique **House of Tiffon** was transformed into **Braastad Cognac** in **1919**, after Norwegian Sverre Braastad married Edith Rousseau, Médéric's niece. Sverre Braastad was born in the small town of Gjøvik, Norway, in 1879. After studying in Germany and England, he moved to Cognac to join his uncle Halfdan Braastad at already-renowned Bisquit. Once Sverre began dating Edith, he started working for Tiffon while continuing at Bisquit – he'd promised to help Bisquit until more workers were available after the war. When the war ended in 1918, Sverre was finally free to join his family full time at Tiffon.

Intense family spirit still drives this longtime artisan producer nestled in the heart of the world's most revered source of profound brandies. The **fifth generation of Braastads** manages the estate today, cultivating estate vines to harvest the finest possible fruit, distilling the wines in their own stills, and aging the noble result for generations in humid estate cellars. Only when lots are precisely where they should be, the Braastads meticulously craft a small selection of very fine bottlings that evince the same fiery passion and craftsmanship that compelled Médéric to create this house more than 140 years ago.



The father of eight children and numerous grandchildren, Sverre Braastad (1879-1979) acquired the astonishing **Château de Triac** in the 1940s, a truly awesome castle on the Charente about 3 miles from Jarnac where the Braastads continue their longtime romance making Cognac.



V.S. 4-12 years

This exceptional Cognac value is mainly **Bons Bois** and **Fins Bois** with some lots aged in Limousin for 12 years – but labeled VS because it includes brandy as young as 4 years old. *Yellow gold; floral nose with fresh oak, almond, and white flowers, roses and marguerites; new oak in evidence, slightly creamy, extremely pleasant on the palate; dry finish with hints of clementine and citrus.*

Cognac distilled from wine made from fruit grown in Bon Bois is typically round and quick to age, while Fins Bois yields a round and supple spirit with a citrus facet.

V.S.O.P.

This exquisite VSOP is blended from carefully aged, specially selected cognacs mainly from **Fins Bois**. The very high average barrel age brings a pronounced opulence and harmony to the palate. **3-time Gold Medal "Best VSOP Cognac"** winner at the International Wine & Spirit Competitions in London! *Gold copper; elegant nose recalling the olfactory symphony of a dried flower field; green pepper and dates on the palate; well-integrated oak with a mellow, comfortably rounded aftertaste of chocolate.*



XO FINE CHAMPAGNE

A perfect, noble marriage of some of the finest, oldest brandies distilled from fruit grown in Cognac's indisputably top areas: Grande and Petite Champagne. With shallow clay-limestone soils over limestone and chalk, both regions yield floral, initially lighter eaux de vie capable of great depth after patient aging. The **Fine** designation requires at least half the blend be from Grande Champagne, with the remainder from Petite. *Deep chocolate; sophisticated nose with tshrilling finesse, leather and truffles; beautiful balance, harmonic on the palate with hints of hazel nut; the prized rancio is well developed here.*

PINEAU DES CHARENTES

A refreshing and characterful blend of Cognac with unfermented grape juice. *Scents of citrus and dried fruit; sweet yet clean and light, with a round fruity palate, unmistakable vanilla note from oak.*

Thank you for your time and for your interest in Connoisseur Wines.

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