

Cognac & Brandies

Brandies are distilled wines. Brandy can be used either specifically to refer to distillates of grape wines, or, more generally, to spirits distilled from any fermented fruit. Another generic term that can be used is eau de vie (French for water of life).

Many varieties of brandies have their own specific names:

Applejack - apple brandy

Armagnac - grape brandy from the Pays de Gascoigne in south-west France

Calvados - apple brandy from Normandy

Grappa - made from grape skins, stems, seeds etc., the residue of wine-making (Italian)

Marc - made from grape skins, stems, seeds etc., the residue of wine-making (French)

Metaxa - Greek grape brandy

Pisco - Clear Grape Brandy from South America

Some useful brandy terms:

V.S. - minimum age of any brandy in the blend is 3 years, also known as three-star

V.S.O.P. - five years old, also known as five-star

X.O. - six years and older



41034 Grappa - Grappa is a pot-distilled liquor made from the remnants of grapes after wine pressing. It has a very specific and powerful taste. In strict technical language, grappa is a brandy however sources suggest it doesn't not have the full compliment of said characteristics. It's distilled from grape pomace, skins, stems and seeds (all by-products of the winemaking process). Grappa originated in the Veneto and Tuscany regions of Italy. Measuring 40 to 50 percent alcohol by volume, it's as clear as fresh water and seldom aged. Grappa is closely related to French marc, also a pomace product, with the only difference being that marc ages in wooden barrels. The interaction between wood and spirit accounts for a softer, smoother drink. Like all unaged fruit brandies, grappa is an eau-de-vie.



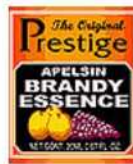
41255 Coffee Brandy - Coffee Brandy is a full-bodied coffee flavoured liqueur. Drink as a liqueur or add to coffee. Also excellent mixed with soft drinks.



41020 XO Brandy - XO Brandy is a very popular brandy. XO means "Extra Old" Drink neat or mixed in drinks.



41227 Pear Brandy is a dry liqueur that is often drunk straight. In bars it is often mixed with cacao milk (Pear Lumumba).



41229 Orange Brandy is a dry liqueur that is often drunk straight. In bars it is often mixed with 3/4 sparkling wine or cider (Orange Dream).



41021 Calvados - Calvados (Normandy) is an apple brandy stored in oak casks. Distilled cider is a long established tradition. The first official written references date from the 16th century, long before it took the name of Calvados.

As it emerges from the still, Calvados is colourless, produces a burning sensation on the palate, and gives off an aroma of fruit and alcohol. Drink as an accompaniment to coffee/sweets.

Corpse Reviver

30M Brandy

15ml calvados

15ml Rosso Vermouth

Ice

Pour all ingredients into shaker, Shake. Then strain into a 90ml cocktail glass.



41027 Brandy - Brandy Mild French is a very popular brandy. With its very superior old pale colour and complex flavours of long oak ageing, this Brandy style essence produces a grand result when added to pure 40% spirit or Vodka. Drink neat or mixed with cola or orange juice.



41058 Marty Romin Brandy - Marty Romin Brandy is a mild brandy. Inspired by the famous original, this Brandy style essence produces a well balanced, gold-caramel coloured brandy with hints of oak and cinnamon and with a nutty finish. Drink neat or mix with carbonated drinks or chocolate milk.



41204 Apricot Brandy is a pleasant blend of apricot and brandy. Drink as a liqueur or mixed in drinks.



41026 Apricot Brandy is a pleasant blend of apricot and brandy. Drink as a liqueur or mixed in drinks.

Sarah Jane

30ml Baccara Rum

15ml Orange Brandy

15ml Apricot Brandy

30ml Orange Juice

30ml Fresh Cream

7ml Italiano

Ice

Pour all ingredients into shaker, shake, then strain into a 140ml Champagne saucer. Garnish with a chocolate flake and a strawberry.



41096 Oersted is an exclusive, elegant brandy with a bitter orange (pommerance) flavour.



41258 Cherry Brandy is a dry liqueur that is often served straight.



41044 Coffee Bird is a succulent, spicy cardamom brandy. Add to hot coffee.