



GUIDE TO
COGNAC



“GIVE ME THE HENNY, YOU CAN GIVE
ME THE CRIS, YOU CAN PASS ME THE
REMI, BUT PASS THE COURVOISIER”

-BUSTA RHYMES FT. P. DIDDY,
PASS THE COURVOISIER

COGNAC: You've probably heard some of your favorite hip hop artists rap about it, or you grew up seeing your relatives drink this amber-colored libation at family get-togethers and holidays. And when you became of-age, you may have started sipping on this sweet, warm liquor—whether it was on the rocks or in your favorite cocktails.

ABOUT COGNAC

All Cognac is brandy, but not all brandy is Cognac.

At the highest level, Cognac is a brandy made from white wine grapes in the Cognac region of France. This region has several crus.

Crus • [crew] plural noun

Tightly defined geographic denominations where grapes are grown

These crus serve as classifications of Cognac and have their own distinctive soils and microclimates that influence the characteristics in the liquor they produce. These subregions include:

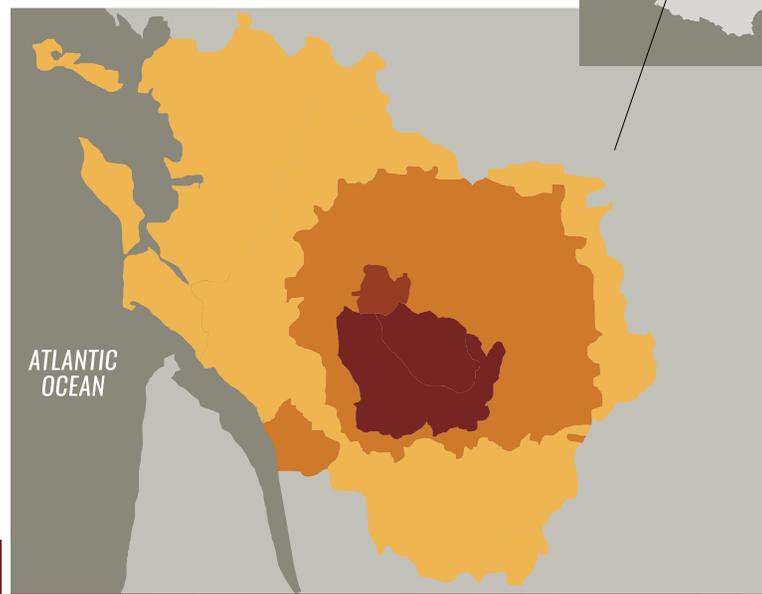
Grande Champagne & Petite Champagne (about 39% of production)—Soils characterized as shallow clay-limestone, over limestone and chalk.

Borderies (about 5% of production)—The smallest cru. Soil contains clay and flint stones from decomposition of limestone.

Fins Bois (about 43% of production)—Heavier and faster aging, making it ideal for establishing the base of some blended cognacs. Soil in this cru is predominantly red clay-limestone and stony.

Bons Bois & Bois Ordinaires—Furthest regions out from the others. Poor soil.

Before the production process even begins, the region and cru in which the grapes are sourced will have a big influence on the taste of the final product and whether it's better on its own or in a cocktail.



COGNAC DESIGNATIONS

Cognac is required to age a minimum of two years, and most Cognacs we're familiar with are blends. Here are the three primary types of Cognac on the market:

VS (Very Special)—Also known as Three Stars Cognac, the youngest brandy in VS brands has been stored for at least two years in cask. *Flavor profile: flowers, fresh fruit, citrus.*

VSOP (Very Superior Old Pale)—Also known as Reserve Cognac, the youngest brandy in this blend has been stored for at least four years in cask. *Flavor profile: dried fruits, flowers.*

XO (Extra Old)—Also known as Napoleón, XO currently designates a blend which was stored for at least 10 years. The storage requirement was changed from six years to ten in April 2018. *Flavor profile: dried fruit and warm spices, toffee, nuts, chocolate, cigars.*

Hors d'age (Beyond Age)—A designation aged for longer than 10 years. These Cognacs are equal to XO, but are used by producers to market a high-quality product beyond the official age scale.



Not sure which Cognac to order? Let us help you pick your flavor!

While we recommend trying a different Cognac brand each time you visit, we've all got our flavor preferences. Check our recommendations based on what you're feelin' below:



For a lighter Cognac that mixes well in cocktails, order off the **VS** menu, like Hennessy & Hennessy Black, Martell VS, and Courvoisier VS



For a Cognac rich in deep, spicy flavors, order off the **XO** menu, like Hennessy XO, Remy Martin XO and Courvoisier XO



For a Cognac that's meant to be sipped, order off the **VSOP** menu, like Hennessy VSOP Privilege, Remy Martin VSOP and D'usse VSOP



For something whose flavor profile changes with every sip, order off the **Hors D'Age** menu, like Courvoisier 21 Year, Hennessy Paradis and Remy Martin Louis XIII



MICHIGAN'S ONLY COGNAC BAR!

Cognac is (and has been) such an important aspect in the unapologetic culture of African Americans for nearly a century. Sticking true to our Authentically American roots, Forty Acres Soul Kitchen is dedicating ourselves as the *only Cognac Bar in the entire state of Michigan and even in the Midwest*. With over a dozen different types of Cognac on our Beverage menu (divided into four tiers), we've created a Cognac-focused cocktail menu with unique Cognac cocktails and Cognac flights.