



1840 Original Formula



Category	Cognac Grande Champagne
ABV	45 %
Grape variety	Ugni-Blanc
Fermentation	4 to 5 days
Distillation	Open flame, double distillation in 25 hL copper pot still, with heavy lies
Volatile substances	510 g/hL AA
Dosage	14,5 g/L
Type of barrel	25 % new oak casks during the first years (including restaving) : 350 L 50 % wide - 50 % tight grain Medium toast 75 % aged Cognac barrel
Color	Gold
Nose	This cognac offers ripe, juicy grapes to the nose, accented with meadow flowers. Notes of acacia tree blossom and a bracing hint of cedar
Palate	It's warm with fruit notes yet still very clean. The finish shows lots of honey and spice
Drink strategy	Classic cocktails like the Side Car. Also great in cocktails with the Ferrand Dry Curaçao



MAISON FERRAND

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