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ANDREAS LARSSON, BEST SOMMELIER OF THE WORLD 2007 ON :

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• COGNAC •

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• FRANÇOIS VOYER •

*VSOP, Grande Champagne*

The nose is quiet sweet with hints of toasted oak, brown sugar and almond paste, the palate is well balanced with some woody notes, vanilla and crème brûlée flavours, long and warm finish, generous and fruity.

*XO, Grande Champagne*

Good maturity on the nose, complex aromas of hazelnuts, dark chocolate, dried fruits and a floral touch, the palate is full and distinct yet it finishes quiet smooth, good maturity with a nice nuttiness on the aftertaste.

• JACQUES DENIS •

*VSOP, Grande Champagne*

The nose has a nice fruitiness, cedar wood, vanilla and almonds, the palate is rich and long with some caramelized notes, good balance.

*XO, Grande Champagne*

More depth on the nose, some dark chocolate, molasses, tobacco and vanilla, the palate is very elegant, profound flavours and a good freshness, dark chocolate roasted nuts and a really long finish.

• MAISON GUERBÉ •

*Rare Réserve, Grande Champagne*

The nose is spicy with some orange zest, vanilla, caramel and oak, the palate is fruity with some spicy notes, quiet warm finish.

*X.O. Grande Champagne*

Quiet complex nose with hints of brown sugar, vanilla, marzipan and dried fruits, the palate has a good depth; mature flavours some undertones of vanilla and marzipan, very long finish.

• REMI LANDIER •

*XO du chais des Pères*

Nice nose of dried fruits, vanilla and marzipan, the palate has a good structure, rich and long with a good maturity, spicy finish.

• JEAN GROSPERRIN •

*Lot n° 24 Grande Champagne*

Dark colour, very sweet and mature nose, dried fruits, prunes, sweet chocolate pralines and some hints of dried flowers, very complex, the palate has good bite, very distinct, and aged sweetness, leather and nutty aromas, really long and rich aftertaste, complex.

*Lot n° 38 Grande Champagne*

Good depth dried fruits, chocolate and cherry confit, the palate has a good nuttiness, very mature and spicy, elegant with good length, almost salty on the finish.

*1991 Bois Ordinaires d'Oléron*

The nose has quiet sweet fruit, quince, vanilla and some woody notes, interesting palate, more rustic but with a good structure, good attack.

*1968 Fins Bois*

Nice nose of dried fruits, chocolate, hazelnuts, the palate is mature, drier with some notes of vanilla, long finish, the nose is more interesting than the palate at present.

*1971 Grande Champagne*

Elegant nose, with nutty aromas, dark chocolate, some prunes an cigar box, really good palate, very fine structure and a good freshness, mature flavours and a really long and complex aftertaste.

*1962 Petite Champagne*

The nose is on the spicy side, vanilla, dried orange peel and marzipan, the palate is rich and warm with a good spiciness, long and distinct aftertaste.

*1989 Petite Champagne*

Roasted oak, vanilla and nougat dominate the nose, there's also some fresh aromas of citrus confit, I like the freshness and structure on the palate, long and fruity, still on the young side but with a good persistence.

*1975 Fine Bois*

Developed and mature nose, walnuts, leather, nougat and some amontillado like notes, the palate is very strong with 59% alcohol, yet with a good balance, very spicy with some vanilla and cedar wood, long and rich aftertaste.



C O G N A C

- *La Gabare Collection* -

The commerce of Cognac is structured differently from the wine trade or even Armagnac. The region of Cognac is dominated by several big trading houses, most of which buy from producers either as

bulk wine or butches of Cognac. In either case, the Cognacs are stocked in barrels, blended in order to obtain a particular taste and then sold. Even if these big players produce some Cognacs of excellent quality, the smaller merchants, such as Maison Gabare, are the only ones still able to offer those with a distinct taste reflecting a specific terroir.

All the butches bought by Jean Groperrin from Cognac La Gabare are a small series from boutique producers, "collectionneur Cognacs" and have a very definitive taste not found elsewhere. Interestingly, the name "La Gabare" originates from the ships that transported Cognac on the river until the beginning of the last century.

Jean Groperrin explains : "Nearly all the families who produce and distil their own Cognacs have very old barrels in their cellars. These family treasures are rarely sold, except in case of very unusual events such as successions, or other unforeseen occurrences. These precious brandies, with a strong personality and great character, are always sold in limited quantities and in confidentiality.

These are the treasures that Jean Groperrin buys from the different appellations of Cognac that he's enamoured with.

"The very old ones are true testimonies to a knowledge that doesn't exist today," Mr. Groperrin states. "When they were produced viticulture still meant "viticulture" - with the help of horses, the art of fire handling, distillers staying day and night alongside the alembics monitoring fire intensity, and surveying the cooling of the steam. It's a big reason why the Cognacs in my collection are so unique."

Today, some of these old Cognacs have lost up to 80% of their initial quantity, because of the natural evaporation. This is called "part des Anges" (part of the angels) in Cognac.

Mr. Groperrin insists in keeping the different butches he acquires, just the way he purchased them. "There is no blending at all," he says. "They continue to age in barrels or "Demijohns", either in my cellars or in state-run bonded warehouses." The uniqueness of Jean Groperrin's La Gabare Collection is that each bottling is under the control of a bailiff that oversees the certifying and sealing of the bottles. This collection is comprised of 81,500 bottles from World War Two to the 1980's. These Cognacs are not found elsewhere and are highly sought after by collectors and aficionados. Each bottle has its own individual story, and will transport one back in time.

A series number indicates where it was bottled and for how long plus recommendations on how to drink your particular prized Cognac.