

# V.S.O.P. Organic Cognac

Résidence Spirits | Cognac, France



serve neat  
or over ice

Résidence Cognac is a contemporary vision of France's most storied spirit. Made from organically farmed grapes and aged in French oak for a minimum of five years, this V.S.O.P. captures the spirit of craftsmanship and respect for nature that defines the house. It is an elegant balance of fruit and spice, rich in complexity yet remarkably smooth, offering an authentic and sustainable expression of Cognac's finest terroirs.

## THE VINTAGE

Harvest takes place from September - October, following organic viticulture practices that respect seasonal rhythms. Patience and timing are essential, ensuring the grapes reach optimal aromatic maturity before being transformed into the base wine for distillation.

## TERROIR

Only 1% of all Cognac is certified organic, making Résidence a true rarity. The grapes are sourced from three of the region's premier growth areas: Bons Bois, Fins Bois, and Petite Champagne. The vineyards thrive in clay-limestone soils, farmed according to organic and biodynamic principles under the Demeter certification. Trained in goblet formation, the vines yield fruit of natural concentration and balance, perfectly suited to distillation.

## WINEMAKING

Fermentation occurs naturally in stainless-steel tanks at approximately 68°F over a period of 10 days, preserving the delicate aromas of the fruit. The wine is then double-distilled in copper pot stills in the classic Charentais method, a slow and precise process that captures the purest heart of the distillate.

## AGING

The spirit is aged for a minimum of five years in a combination of fine- and coarse-grained "Limousin" French oak barrels, both new and used, which impart structure, depth, and refinement. The balance between the two grain types contributes to the Cognac's harmony one providing spice and body, the other elegance and finesse.

## TASTING NOTES

**Nose:** Fruity and round, opening with spice and warm orchard fruit, followed by notes of juniper berries, orange blossom, bergamot, and angelica root.

**Palate:** Silky and rich on the attack, evolving into layers of candied orange, citrus zest, and delicate spice. The finish is long, warm, and beautifully integrated.

**varietals** 100% Ugni Blanc

**farming** Certified Organic (USDA Organic, EU Organic, AB Label, Demeter)

**alcohol** 40%

**distillation** Traditional double distillation in Charentais copper pot stills



# Pineau des Charentes

Résidence Spirits | Charentes, France

Résidence Pineau des Charentes is a luminous expression of one of France's most cherished regional specialties. It is a marriage of fresh grape must and young Cognac eau-de-vie that is both ancient in tradition and captivating in its purity. Made from organically farmed grapes and aged in used Cognac barrels, Résidence Pineau reveals the gentle sweetness, floral lift, and subtle oxidation that make great Pineau so inviting. It is refined yet generous, a spirit-wine hybrid with the soul of the Charentes coast in every sip.

## TERROIR

Shaped by a mild oceanic climate, the Charentes region offers slow, steady grape ripening. Sunshine is abundant, but freshness is preserved by cooling, moisture-laden sea air. Vines grow in clay-limestone soils, rooted in historic terroirs ideal for traditional Pineau varieties: Montils, Folle Blanche, Ugni Blanc, and Colombard. The goblet-trained vines produce fruit with natural brightness and aromatic lift, essential for Pineau's balance of sweetness and acidity.

## WINEMAKING

Grapes are gently pressed to extract vibrant, aromatic juice, which becomes the base of the Pineau. This must is then fortified with one-year-old Cognac eau-de-vie at 60% ABV, a traditional method that halts fermentation and locks in the natural sugars and varietal expression. The fortified must is aged for a minimum of five years in 350L used Cognac barrels, allowing slow oxidation and the development of complex notes of pastry, dried fruit, and blossom.



## TASTING NOTES

**Nose:** Floral and lifted, with notes of rose, woodland botanicals, and a whisper of spice.

**Palate:** Silky and rounded. With vivid acidity, a plump mid-palate, and smooth layers of vine flower, toasted pastry, and clafoutis. Harmonious and richly textured.

## FOOD PAIRING

Excellent as an apéritif, with desserts, or alongside blue cheese, stone fruit tarts, pâté, or lightly spiced dishes.

**varietals** Montils, Folle Blanche, Ugni Blanc, Colombard

**farming** EU Organic, AB Label

**alcohol** 17.2%

**residual sugar** 150 g/L

**eau-de-vie** One-year-old Cognac, minimum 60% ABV

**fermentation** Stainless steel at 20°C (before fortification halts fermentation)

**aging** Minimum 5 years in 350L used Cognac French oak barrels

serving temp  
**46.4-50°F**

# Organic Distilled Gin

Résidence Spirits | Charentes, France



serve chilled  
or over ice

Résidence Organic Distilled Gin is a modern expression of Charentes' deep distilling heritage, crafted with precision, patience, and respect for nature. Distilled from organic grain and infused with hand-selected French botanicals, including juniper berries and bergamot dried at the harvest site. This gin blends classic aromatics with a vibrant Mediterranean lift. Smooth, expressive, and naturally aromatic, it captures both the craftsmanship of a centuries-old distillery and the freshness of organic ingredients.

## TERROIR & BOTANICALS

Produced in the heart of the Charentes "Spirits Valley," Résidence Gin is distilled exclusively from organic grain and French organic juniper berries, harvested from clay-limestone soils and trained traditionally in goblet formation.

Bergamot (used only for its fragrant peel) is dried directly upon harvest. Complemented by four additional organic botanicals (kept secret for the integrity of the recipe), this combination creates a gin that is both elegant and richly layered.

## DISTILLATION

All ingredients are distilled in small traditional copper pot stills at an artisanal distillery with over 200 years of craftsmanship. Slow distillation preserves the purity of each botanical and enhances aromatic expression.

The gin is bottled unfiltered to maintain its full natural character and may show a light veil when chilled; a hallmark of true botanical integrity.

## TASTING NOTES

**Nose:** Fruity, round, and spicy attack, evolving into heart notes of fresh juniper berries, orange blossom, bergamot, and a touch of angelica root.

**Palate:** Silky and warm on the attack, very rich in texture. Layers of candied orange unfold with citrus zest, delicate spices, and soft botanical depth. Long, persistent, and beautifully integrated.

## SERVING SUGGESTION

Enjoy over ice, in a classic Gin & Tonic, or as the foundation of any gin-based cocktail. Works especially well in a Negroni, French 75, or a bright citrus-forward aperitif.

**base alcohol:** Organic grain

**botanicals** French organic juniper berries, bergamot, plus four additional organic fruits, spices & botanicals

**alcohol** 43%

**farming** 100% Organic

**distillation** Copper pot stills, traditional Charentais method

