



Tradition, Know-How & Exclusive Quality since 1852.
New York, San Francisco, London, Brussels, Monaco...many countries,
many experts, many trophies for our Cognac,
always awarded as one of the best in the World



A. Edmond Dupuy & Co is established in Cognac since 1852, Thomas Bache-Gabrielsen took over the company in 1905 and kept its Cognac tradition. His great-grand son Hervé Bache-Gabrielsen manages the company since 2009 and expands the brand all over the world with always the same motto: Heritage & Exclusive Quality.

Cognac

Cognac is a small town located in southwestern France. Cognac has been produced in this region since time immemorial, except for the period around 1875, when the grapevine pest phylloxera ravaged a large part of France's vineyards. Cognac is a grape brandy bearing the AOC (Appellation d'Origine Contrôlée-Controlled Appellation of Origin) hallmark of quality and is distilled from white wine.

Vineyards

The cognac region is divided into six sub-regions according to the variations in the soil and its general quality: Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois and Bois Ordinaires—ranked according to quality.

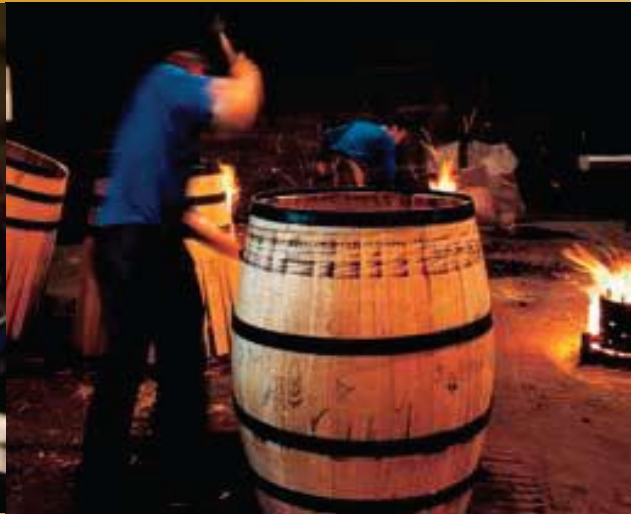


Distillation

There is little about the distillation equipment used in producing cognac that reminds one of French design. In fact, its appearance is rather more Arabic, which is not surprising since it was originally used by the alchemists of Ancient Egypt. In their never-ending quest to produce gold, the alchemists came across a way of producing cognac –which many people would claim was no poor substitute. The equipment used is called an Alambic, and the distillation process is in two parts.

Aging

Bache-Gabrielsen cognac is stored in French Limousin oak barrels, which serve as a veritable spice rack for cognac. The cellars where the casks are stored also play a vital role in the development of the cognac. A damp cellar will develop the cognac more quickly than a dry one.



The color of cognac develops over time. On the left is a newly distilled cognac. See how the colour changes after approximately 3, 10, 20 and 50 years in a cask.

Take an acidic white wine and distil it twice. Pour into an old oak cask and leave to mature in a dark, damp cellar. The result: one of the best known drinks on the planet. What is it about cognac?



Cellar master

Bache-Gabrielsen's experienced cellar master, Jean-Philippe Bergier, is responsible for looking after the casks where the cognac matures, for purchasing and blending all the products and for providing the various cognacs with the same characteristics year after year. Jean-Philippe also has his own vineyard in Petite Champagne. His cognacs are used to spice up variants of Bache-Gabrielsen cognac and to create exciting combinations.



Bache-Gabrielsen's classical series

Created in the traditional manner. The combination of soil quality, grape, oak storage, time and cellar master shows us what can be achieved –and they do not disappoint us!

The range consists of VS, VSOP, XO and Hors d'Age"



Bache-Gabrielsen's Natur & Elegance series

Without the traditional permitted additives (e.g. caramel, sugar and oak extract). A pure cognac with a modern style, nothing more and nothing less. A lighter, fresher and drier style, with rich fruitiness.



The Older, the better...
One adage that holds true for cognac.
Once cognac has been transferred from cask to
bottle, we stop calculating the cognac's age,
since cognac stops developing once it
has been bottled.



“The best sub-\$1,000 spirit I tried this year”

Drinkhacker.com (USA)

As a tradition, Drinkhacker offers its suggestions on its favourite spirits of the year. Cognac Hors d’Age Bache-Gabrielsen was chosen as the best Cognac/Brandy on the US market for Christmas 2009. Hors d’Age Bache-Gabrielsen is becoming a must-have in the US after its successful launch and its numerous awards won in the 2009 American competitions -San Francisco World Spirits Competition, silver medal and New York Spirits Awards, best of category award and best of show award.

Read more about Drinkhacker comments on:

<http://www.drinkhacker.com/>



“One of the six best cognacs”

DECANTER magazine (UK)

The world’s best wine magazine asked Andrew Catchpole (highly respected wine and spirit English writer) to select six of his best cognacs. Cognac Hors d’Age Dupuy (same cognac quality as Bache-Gabrielsen Hors d’Age) was one of them, even his favourite one since he gave it the best grade (19/20). Read more about Andrew Catchpole comments on Decanter.com.. In 2009, Hors d’Age was also awarded gold medal and Trophy winner at the International Spirits Challenge (UK) and received the Diamond Nova at Women and Spirits of the World International Competition (Monaco).





X O Bache-Gabrielsen (US Drinkhacker)

A Double Gold winner at this year's San Francisco International Spirits Competition, Bache-Gabrielsen's XO is a relative newcomer to the Cognac world, launched officially only in 1996, a wee babe in this rarefied industry.

Blended from 72 percent Grande Champagne grapes and 28 percent Petite Champagne, then aged for about 20 years, this is a gorgeous looking brandy, dark amber fading to orange at the base of the glass and full of both color and promise.

The nose doesn't disappoint: It immediately strikes one as hot and very woody, but there's so much depth underneath that. It's hard not to take a sip immediately, and that's when the surprises begin: The body is far lighter on the wood than you expect it will be, as a caramel, apple, and cinnamon-like spice character hit you like a truck. Almost like apple pie, now that I type that all out, with a good slug of vanilla on the finish along with hints of cedar and sage.

It's not quite perfectly in balance, as hints of bitterness seep through here and there, but on the whole it's quite an exceptional Cognac and one well worth trying out if you can find it. (It's not distributed in California presently, which is a tragedy for brandy enthusiasts.)

Hors d'Age Bache-Gabrielsen (US Drinkhacker)

The top shelf bottling of the Bache-Gabrielsen lineup, here's a cognac that's worth its fancy bottle, its wire-sealed lid, and its wooden box.

This pure Grande Champagne cognac includes spirits that date back to 1917 - the youngest was distilled in 1960. That's 49 years old at least, and it's obvious once you pour the first glass. The nose is delicate and rich, full of honey, berries, and light wood notes.

On the palate those flavors are amplified, with a light raspberry character atop silky vanilla, butterscotch, and very light chocolate notes. Some spices (cinnamon and nutmeg) come into play in the finish, as the fruit comes back strong for a long farewell. Lovely.

This cognac, 80 proof, is almost unbearably easy-drinking. Glass after glass goes down with such little fuss that a bottle quickly disappears. Visitors to Drinkhacker HQ regularly refer to it as "the \$400 cognac" and tap a foot, waiting for a glass to be poured.



**BACHE
GABRIELSEN**

COGNAC

XO



Quality resulting from the harmonious blend of eaux-de-vie from Grande Champagne and Petite Champagne

Grapes

Ugni Blanc (95%), Colombard and Folle Blanche (5%)

Ageing in oak casks from Limousin for more than 20 years

Color : amber

Bouquet and taste

Flower notes of Jasmine and Iris,
fruity notes of banana and prune.

Hints of grilled nuts, candied fruits, almond and mocha.
Smell of leather. Deep rancio.

Tasting: neat in a snifter (at 25°C temperature). To be appreciated in a snifter, warming it in the palm of the hand, swirling it in the bottom of the glass, savouring with the nose and little sips rolled slowly around the palate.





**BACHE
GABRIELSEN**
COGNAC

HORS D'AGE GRANDE CHAMPAGNE



Splendid blend of Grande Champagne Cognacs.

Grapes:

Ugni Blanc (90%) -Colombard, Folle Blanche (10%)

Ageing in Limousin oak casks for around 50 years.

Colour: very dark amber.

Bouquet and taste:

Deep Rancio
married with flowery fragrance (iris predominates),
hearty and complex aromas which evokes
"cigar box".

Exceptional length in mouth.



NYSA
BEST OF SHOW
WINNER
2009





**BACHE
GABRIELSEN**

COGNAC

3 KORS (V.S.)



Quality resulting from the harmonious blend of eaux-de-vie from Fine Champagne, Fins Bois and Bons Bois.

Grape: Ugni Blanc

Blend of eaux-de-vie aged in oak casks from Limousin during 2.5 years for the youngest ones to 10 years for the oldest.

Color: Coppery gold

Bouquet and taste: Fruity and a hint of vanilla. Combines the vigour of its young eau-de-vie with the first steps of a grand Cognac maturity.

Tasting

- neat in a snifter (at 25°C temperature)
- blended with chilled soda water or tonic
- in cocktails.

Suitable for "flambé" in gourmet cooking.



International
Spirits Challenge



International Wine & Spirit Competition, London
Bronze Medal 2004, 2006, 2007, 2008
International Spirits Challenge, London 2007



**BACHE
GABRIELSEN**

COGNAC



V.S.O.P

Quality resulting from the harmonious blend of eaux-de-vie from Petite Champagne and Fins Bois.

Grape: Ugni Blanc

Ageing in oak casks from Limousin between 5 to 7 years.

Color: amber

Bouquet and taste : Harmonious and fruity with vanilla hints. Very smooth on the palate.

Tasting:

- neat in a snifter (at 25°C temperature),
- blended with chilled soda water or tonic,
- in cocktails.

Suitable for gourmet cooking.

International Wine & Spirit Competition, London
Commended 04 & Silver 05



**BACHE
GABRIELSEN**

COGNAC

V. S. O. P.

Natur & Elegance



Blend: 75% Fins Bois, 25% Borderies Cognac.

Grape: Ugni Blanc.

Ageing in Limousin oak casks for over 5 years. After blending, progressive reduction to reach 40% vol.

Colour: Amber colour from Limousin oak.

Bouquet and taste

Fantastic wood note: fresh vanilla.

Lime blossom.

Very fruity and rich taste: citrus fruits, fresh nuts.

Freshness on the palate, well balanced, very smooth.

Very pleasant with black chocolate

(orange peel with chocolate) hints.



International Wine & Spirit Competition, London
Silver 2006 Concours Mondial de Bruxelles
Silver 2007



X O

Natur & Elegance



Blend: 25% Grande Champagne
15% Petite Champagne, 60% Fins Bois Cognac

Grape: Ugni Blanc.

Ageing in Limousin oak casks for over 10 years.
After blending, progressive reduction to reach
40% vol.

Colour: Amber colour from Limousin oak.

Bouquet and taste

Well balanced between old Eau-de-vie and
wood/vanilla.

Very elegant.

With many layers/mellow fruit (apricots...)

Complex floral notes.

Freshness and maturity.

Very good length.

