

Our Cellar Master -
Pierrette Trichet,
is only the fourth
Cellar Master in
Rémy Martin's History



RÉMY MARTIN



for the facts...
drinkaware.co.uk



THE RÉMY MARTIN COLLECTION

RÉMY MARTIN

Since 1724, Rémy Martin has produced cognacs of exceptional quality and taste.

It's cognacs famed for their aromatic intensity and harmony are loved the world over.

Rémy Martin sources 100% of its grapes from 'Apellation Fine Champagne Contrôllée, the two best areas in the heart of the Cognac region, Grande Champagne and Petite Champagne. These areas contain a unique type of chalk-flecked soil that reflects light and ripens the grapes to absolute perfection.

HISTORY

1724 Rémy Martin a young winegrower in the Cognac region founded his company and today it is still a family company.

1738 Louis XV grants Rémy Martin the exceptional right to plant new vines despite the 1731 ban, in recognition of the excellence of his cognacs.

1830 The first Rémy Martin Grande Champagne Cognac was created.

1870 The mythical Centaur symbol was adopted by Paul-Emile Rémy Martin to represent the house. It was chosen because it was his star sign, represented the alliance between man and nature and the family mastery of the traditional art of cognac making.

1910 The first exports overseas took place to Russia, the US and China.

1927 Rémy Martin Fine Champagne Cognac VSOP was launched with immediate success due to it's superior quality.

1948 Rémy Martin decides to blend 100% of its cognacs from Petite Champagne and Grande Champagne, the two crus at the heart of the Cognac.

1981 Due to unprecedented demand, XO Excellence, the epitome of luxury and sophistication, was created.

2005 Rémy Martin reinforces its partnership with winegrowers, first started in 1965. Today, 2/3 of the vineyards in Petite and Grande Champagne are part of the Alliance Fine Champagne.

2012 Rémy Martin VSOP Mature Cask Finish is launched in Europe.

Sign up for a free newsletter www.remysignup.com

www.remy.com

RÉMY MARTIN

RÉMY MARTIN VSOP MATURE CASK FINISH

The name Mature Cask Finish comes from the finishing period that takes place after the final blend, at the end of the ageing process. For 12 months, the eaux-de-vie is stored exclusively in mature Limousin oak casks that are more than 20 years old, further enhancing the fruity flavours.

55% Grande Champagne and 45% Petite Champagne.

Aged between 4 and 14 years (legislation requires a minimum ageing of 4 years to be called VSOP).

A blend of 240 different eaux-de-vie.

COLOUR: Copper Gold

NOSE: Delicate floral aromas of violets and rose petals, ripe apricots and sweet vanilla

PALATE: Perfectly balanced with intense flavours of ripe apricots and sweet vanilla with a silky smooth finish

PERFECT SERVE: Great neat, on the rocks or with a mixer like Ginger Ale. Also perfect for mixing in cocktails including the Sidecar and a classic cocktail with a twist, The French Mojito



RÉMY MARTIN FRENCH MOJITO

50ml Rémy Martin VSOP Mature Cask Finish

25ml Fresh Lime juice

20ml brown simple syrup

1.5 sprigs of mint

Take a highball glass

Muddle together the lime juice, mint and simple syrup

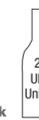
Fill the glass with crushed ice

Add the Rémy Martin VSOP and top up with soda water

Stir and garnish with mint leaves and lime wedges



for the facts...
drinkaware.co.uk



RÉMY MARTIN

RÉMY MARTIN COEUR DE COGNAC

Coeur de Cognac is a cognac for pleasure lovers.

A stimulating, rich blend, Coeur de Cognac combines hints of ripe summer fruits and mellow, incredibly rich sensations.

Its beautiful golden amber colours, complex nose and full and rich texture make Coeur de Cognac an exceptional cognac.

Coeur de Cognac is the perfect accompaniment for canapés and desserts.

A blend of Grande Champagne and Petite Champagne

COLOUR: Vibrant gold

NOSE: Essence of summer fruits

PALATE: The fruitiest cognac with a silky smooth finish

PERFECT SERVE: On the rocks, in cocktails or with desserts



RÉMY MARTIN XO EXCELLENCE

XO Excellence is a sumptuous blend of opulent aromas and velvet textures with a myriad of floral, fruity and spicy notes.

85% Fine Champagne and 15% Petite Champagne.

Aged between 10 and 37 years (legislation requires a minimum ageing of 6 years to be called XO).

A blend of 350 different eaux-de-vie.

COLOUR: Fiery mahogany

NOSE: Intense and complex aromas of white flowers such as jasmine and iris. With oaky notes, freshly grated cinnamon, spice and hazelnuts

PALATE: Powerful flavours of juicy ripe figs and candied oranges with a long, rich and velvety finish

PERFECT SERVE: Serve neat or on the rocks. XO also makes an excellent pairing with high quality chocolate

