

GERMAIN - ROBIN



Hubert Germain-Robin



Our antique cognac still



Ansley Coale

CRAFT - METHOD BRANDY FROM MENDOCINO COUNTY, CA

generations of craft-method distilling skills

world-class premium wine grapes

innovative use of old European craft methods

small, antique pot-still originally used for cognac

small-barrel aging in air-dried Limousin oak

Best on the planet – SPIRIT & COCKTAIL MAGAZINE ✦ The greatest in the world – ROB NALLEY/DEPARTURES MAGAZINE

World's best liquor – ROBB REPORT ✦ The best this country has ever offered – SPIRIT JOURNAL

Die Besten der Welt – VINOVERUM/SWITZERLAND ✦ Equal to the very best – NEW YORK TIMES

One of the world's top ten distillers – PAUL PACULT/DELTA SKY MAGAZINE ✦ Unmatched quality – CONNOISSEURS GUIDE

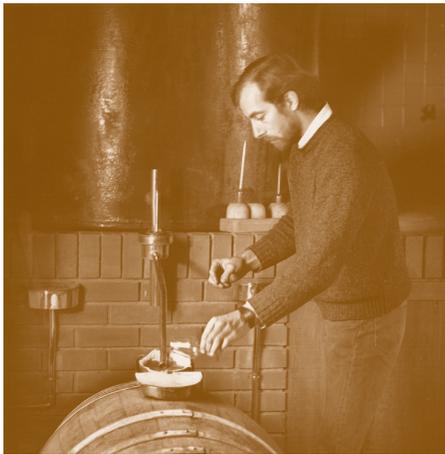
Some of the world's finest – ANTHONY DIAS BLUE/BON APPETIT ✦ The best made – WINE NEWS

Some of the world's best – MATT KRAMER/FAST COMPANY ✦ The best in the world – DALLAS MORNING NEWS

No cognac is as good as Germain-Robin – DAN BERGER/L A TIMES

INDIVIDUAL CASKS

GERMAIN - ROBIN



These 9-liter Limousin oak casks are made by hand by Tonnellerie Vicard, our French oak supplier. They are constructed by hand to the same standards as the full-sized barrels we use in our cellars, and will last for decades if carefully handled. The casks actually work – the spirit goes through the normal aging process (oxidation of the spirit through the medium of the oak staves), but much faster because of the high surface to volume ratio. A year in one of these casks equals 4 to 6 years in a standard barrel. It is a rare pleasure to be able to taste the contents as they mature, becoming richer, deeper, and more harmonious.

Crucial info: we hold casks in our cellar, full of brandy, until we get the order. This is so they don't dry out. We prefer that the cask and the brandy be in the customer's hands at the same time; the cask should be filled as soon as possible. A distributor selling a barrel to a bar/restaurant, or a store selling a barrel to a consumer, should call Rhonda McAnally of ALAMBIC, INC (the shipper), at 707 485-1161 to arrange delivery of the cask.