



PIERRE DE SEGONZAC

Since 1702, hand-distilled *grande champagne* cognacs from estate-grown grapes.

The estate, La Nérolle, and the vineyard are in the heart of Cognac's finest soils. We tend the vines, harvest the grapes, crush and make distilling wine using wild yeasts, then distill the wines on our two hand-operated potstills. **Every cut is a moment of profound decision.** Very few cognacs are still made with this integrity.

We age our cognacs mostly in used Limousin, to allow the lovely fruit flavors and aromatics to reveal and deepen themselves against a modest backdrop of fine oak. Our cellars are not large, but rich in older cognacs. In them are **barrels distilled by my grandfather.**

We believe that our cognacs rank among the finest. They are served in 40 Michelin starred restaurants around the world

A handwritten signature in black ink, appearing to read 'Pierre de Segonzac', located in the bottom right corner of the text area.



Pierre de Segonzac is an estate cognac. Every grape used for distillation wine comes from the family's small (19¹/₂-acres) and carefully tended vineyard next to the distillery (and the house where they live). Segonzac is at the heart of the Grande Champagne; its chalky soils are famous for the quality of the grapes.

Harvest in late September/mid-October preserves high acidity in the estate grapes (*ugni blanc*). The grapes are bladder-pressed, then fermented in two open tanks, each with a different yeast. A quick fermentation (to zero residual sugar) is important to preserve the quality of the wine. The wine is kept on lees to go through a natural malolactic fermentation. This old mode – now rare – increases the cognac's richness and gives it a fuller mouth-feel, even more so because the wine is distilled on its lees. Look for this when tasting.



The distillery has two copper pot stills: an old 18HL used for second distillations and a newer 25HL. This capacity permits a shorter production time: excellent for maintaining the quality of the distilling wine. It takes less than a month to distill the vineyard's modest yield. Every cut is by hand and nose. The distilling wine at 9.9-11% means a concentration factor of seven: seven gallons of wine per gallon of cognac fresh from the still. It takes six tons of grapes to make a single barrel of cognac.

Aging is in Limousin oak. Only a few of the barrels are new: the family believes in cognacs that are lightly oaked: oak serving as a backdrop to the complex and varied flavors and aromas so beautifully focused and enriched by distillation. All bottlings include unusually old cognacs. As Pablo says, "there are barrels in our cellar distilled by my great-grandfather".



The family's knowledge and expertise, learned from hands-on work at every level, handed from father to son to grandson: how best to tend grapes, the precise time to harvest, use of yeasts, modes of distillation, adjustments to suit the wines of the current vintage, secrets of aging and blending specific to cognac from their own grapes: all this cannot be duplicated. **It's how truly great spirits are made.**

COGNAC BY PIERRE DE SEGONZAC. A VSOP whose blend includes cognacs distilled 12 years ago. Deliberately low alcohol content in the distilling wine means deep concentration of flavor. Rich and complex, yet preserving the flowery fruit of younger cognacs. Lightly oaked to display its fundamental quality.

PIERRE DE SEGONZAC COGNAC XO. All the renowned attributes of *grande champagne*. Amazing full length, deep focused flavors: pure elegant gold. Wonderful *rancio*: there are cognacs in the blend from 1974. Good value.

PIERRE DE SEGONZAC ANCESTRALE. Very few cognacs this old are in bottle. The cognacs in the blend were distilled three and four generations ago: Pablo Ferrand's great-grandfather distilled some of them. The concentration of flavor from decades of evaporation in barrel is apparent. Look for deep and subtle richness with intense complexity: spices, cocoa, nuts, old port, leather: what aged *Grande Champagne* is all about. 300 bottles a year, 40 for the US market.



PIERRE DE SEGONZAC PRIVATE COLLECTION, LOT NO. 4. A single cask of Grande Champagne distilled by Pierre in 2002 was matured in Limousin oak, then finished in a cask earlier used to age the legendary Tokay dessert wine from Hungary. Soft, delicate, and deep. Amazing stuff. Waxed seal. 150 hand-numbered bottles; 40 for the US market [Pierre de Segonzac](#)