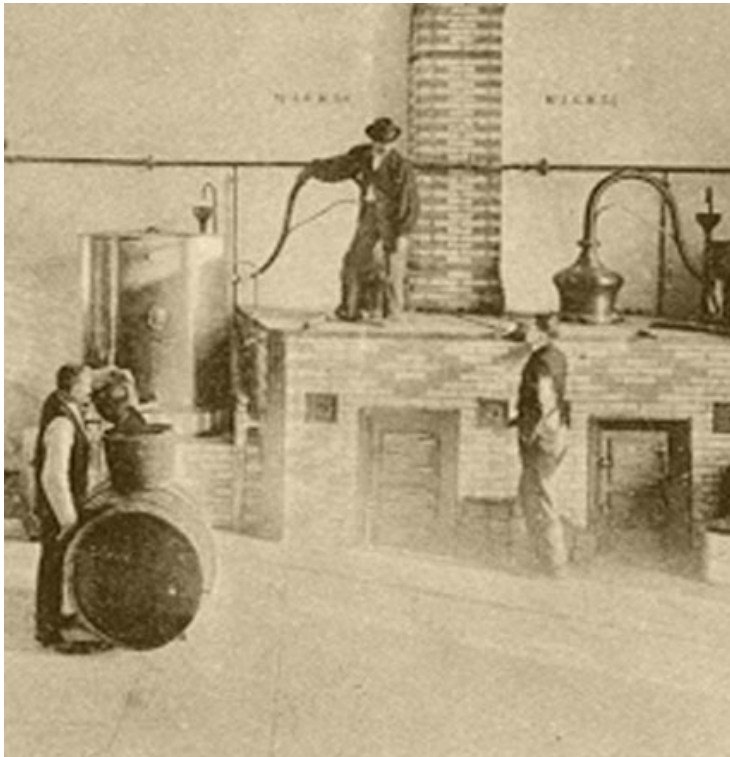


MAISON SURRENNE

Maison Surrenne is sourced in the deep and wonderful cellars of Tiffon S.A, the largest remaining family- owned cognac house (now also known as Cognac Braastad). The firm owns four distilleries and eight aging cellars, centered on the home distillery (the Madame), a marvelous stone building on the banks of the Charente River in Jarnac, upstream from Cognac. The Braastad family purchased the company in 1920 to supply the Norwegian state monopoly with barreled cognacs; the firm also distilled and aged as wholesalers, selling cognac in barrel to other producers for use in blending.



Because of this reliance on the wholesale market, the Tiffon cellars contain an unusually high proportion of old and unblended cognacs. In 1998, Ansley Coale of Craft Distillers and Richard Braastad, cellar-master of Tiffon, created the Maison Surrenne brand for the US market.

The Surrenne bottlings draw from these rich cellars to bottle minimally-blended cognacs that emphasize regional and harvest characteristics. These are distinctive and authentic small-lot cognacs whose flavors and aromas derive from their specific origins: single districts, single vintages, even single barrels

MAISON SURRENNE PETITE CHAMPAGNE COGNAC ANCIENNE DISTILLERY

MAISON SURRENNE
COGNAC PETITE CHAMPAGNE
APPELLATION COGNAC PETITE CHAMPAGNE CONTRÔLÉE



ANCIENNE DISTILLERIE

Base Ingredient: 100% *petite champagne* from the home distillery on the Charente River in Jarnac

Soil: Compact chalk soils

Fermentation: The pressed juice spontaneously ferments in concrete tanks for two to three weeks

Still Type: Small copper pot stills (*alambique charentais*)

Distillation: Double

Aging: In Limousin oak casks within the stone-walled cellars of Tiffon

Finishing: Cognacs from various barrels are combined and rested in large vertical oak tanks, then proofed with purified water

Alcohol: 40%

Country: France

Region: Cognac

Sub Region: Jarnac

Spirit Style: Brandy

Distiller: Richard Braastad