

DOUBLE DISTILLED
MONTERU
SINGLE GRAPE BRANDY





ARTISANAL DISTILLATION AT ITS BEST

Our Charentais copper pot stills give us extraordinary command over each distillation run and allow incredible depth of flavor and aroma to be expressed in the new-make spirit. Our small batch production means that each release is unique and exclusive.

ELEGANTLY EXPRESSIVE, WITH LAYERS OF FLAVOR

We use our finest varietal wines to build layers of subtle flavors and an unforgettable bouquet. Additional complexity comes from the distillation and from ageing the spirit in a variety of cooperage types: used cognac casks, French and American oak.





The origin of MONTERU dates back to the late 1700's when the descendant of the Count of MONTERU moved in the Cognac region and married his daughter to the son of a cognac merchant. Since then, MONTERU has remained closely linked to the tradition of brown spirits distillation and it has progressively become a reference for super premium brandy but also a leading innovator in its category.

MAISON MONTERU is the first French producer of single grape brandies distilling the most sought-after single varietals. This innovative and modern spirit range, combines both authenticity and tradition while creating a new product category of brown spirits between the most traditional brandies and the single malt whiskies. MONTERU single grape Brandy is a superior and better choice of spirits for the most demanding connoisseurs throughout the world.

The selection of the grape is indeed very important as we want to keep the individual expression of each variety. We source and select five grape varietals from our vineyards and from selected local partners. After the harvest, we crush the grapes and produce the wine in our estate.

Then, we double distill our single grape wines in copper pot stills, using traditional Charentais alembics. This allows MAISON MONTERU to produce small batches of spirits with intricate differences. We then age the spirits in our MONTERU stone cellar, on the Atlantic coast, where temperature and humidity remain stable.

Another important characteristic of our process is to age our brandies in different oak casks: first in French oak casks, imparting delicate nut flavors, and we finish the aging process in American oak to gain subtle spice and brioche aromas. Our MONTERU spirits are then bottled in individually numbered bottles to keep the uniqueness of each batch.

The results are a slightly fruitier and surprisingly sophisticated flavor profiles, finishing with a smooth balance and an elegant complexity.

*Jean Michel NAUD
& Franck VIGNERON*

COMMENTS FROM OUR MASTER DISTILLER

This Chardonnay single grape Brandy shows shades of gold to light amber color. It reveals expansive notes of vine flower and grapefruit with undertones of white peach. On the palate, citrus prevails with nuances of toasted hazelnut and the finish is smooth and warm.



BRANDY OF CHARDONNAY

GENERAL INFORMATION

Output 400 to 500 cases
First distillation 2014

THE VINEYARD AND THE WINE

Yield 70 to 75 hl / ha
Planting density 4000 vines / ha
Surface area 2,3 ha
Average age of vines 15 to 20 years
Winemaking process Fermented with Burgundy yeast for 7 days at 18°C without SO₂, fully temperature controlled

THE AGEING

Ageing in French oak barrels and American oak barrels from carefully selected coopers
Barrels capacity 350 to 400 L

THE PRODUCT

Proof 41.3% vol
Volume 70 cl
Case weight 8.840 Kg
Packing 6 bottles per case
Case dimensions 285 x 190 x 288 mm

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Chardonnay grown on clay-limestone soil is harvested within 15 km of the Distillery. This product offers a light and sweet bouquet combined with nutty and buttery aromas.



COMMENTS FROM OUR MASTER DISTILLER

This Folle Blanche single grape Brandy shows shades of light gold color. It reveals expansive notes of straw and white blossom with subtle green apple. On the palate, marzipan prevails with nuances of oak and the finish is smooth and warm.



BRANDY OF FOLLE BLANCHE

GENERAL INFORMATION

Output 400 to 500 cases
First distillation 2012

THE VINEYARD AND THE WINE

Yield 90 to 100 hl / ha
Planting density 3500 vines / ha
Surface area 2,0 ha
Average age of vines 25 to 35 years
Winemaking process Fermented with locally used yeast for 7 days at 16°C without SO₂, fully temperature controlled

THE AGEING

Ageing in French oak barrels and American oak barrels from carefully selected coopers
Barrels capacity 350 to 400 L

THE PRODUCT

Proof 41.3% vol
Volume 70 cl
Case weight 8.840 Kg
Packing 6 bottles per case
Case dimensions 285 x 190 x 288 mm

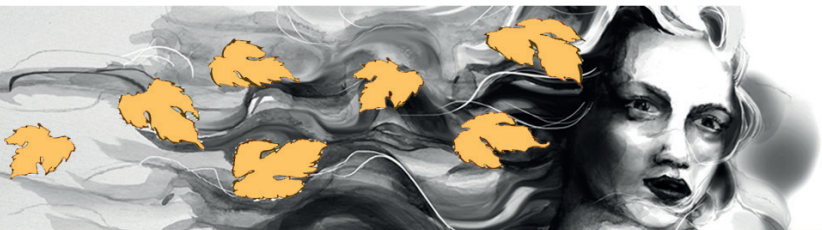
DOUBLE DISTILLED
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Folle Blanche grown
on clay-limestone soil
is harvested within 15
km of the Distillery.
This product offers
a light and sweet
bouquet combined
with marzipan and oak
aromas.



COMMENTS FROM OUR MASTER DISTILLER

This Sauvignon Blanc single grape Brandy shows shades of gold to light amber color. It reveals expansive notes of fresh grape and tropical fruits. On the palate, white peach prevails with nuances of vanilla and the finish is smooth and warm.



BRANDY OF SAUVIGNON BLANC

GENERAL INFORMATION

Output 400 to 500 cases
First distillation 2014

THE VINEYARD AND THE WINE

Yield 85 to 90 hl / ha
Planting density 4000 vines / ha
Surface area 2,0 ha
Average age of vines 15 to 20 years
Winemaking process Fermented with Bordeaux yeast for 7 days at 16°C without SO₂, fully temperature controlled

THE AGEING

Ageing in French oak barrels and American oak barrels from carefully selected coopers
Barrels capacity 350 to 400 L

THE PRODUCT

Proof 41.3% vol
Volume 70 cl
Case weight 8.840 Kg
Packing 6 bottles per case
Case dimensions 285 x 190 x 288 mm

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Sauvignon Blanc grown
on clay-limestone soil
is harvested within 15
km of the Distillery.
This product offers
a light and sweet
bouquet combined
with vanilla and white
peach aromas.



COMMENTS FROM OUR MASTER DISTILLER

This Cabernet Sauvignon single grape Brandy shows shades of gold to light amber color. It reveals expansive notes of blackcurrant and discreet notes of leather. On the palate, spice bread prevails with nuances of vanilla and the finish is smooth and warm.



BRANDY OF CABERNET SAUVIGNON

GENERAL INFORMATION

Output 400 to 500 cases
First distillation 2014

THE VINEYARD AND THE WINE

Yield 55 to 60 hl / ha
Planting density 4500 vines / ha
Surface area 2,8 ha
Average age of vines 15 to 20 years
Winemaking process Pre-fermentary cold maceration for 2 days
Fermented with Bordeaux yeast for 10 days at 16°C without SO₂, fully temperature controlled

THE AGEING

Ageing in French oak barrels and American oak barrels from carefully selected coopers
Barrels capacity 350 to 400 L

THE PRODUCT

Proof 41.3% vol
Volume 70 cl
Case weight 8.840 Kg
Packing 6 bottles per case
Case dimensions 285 x 190 x 288 mm

DOUBLE DISTILLED
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Cabernet Sauvignon
grown on clay-
limestone soil is
harvested within 15
km of the Distillery.
This product offers
a light and sweet
bouquet combined
with spice bread and
vanilla aromas.



COMMENTS FROM OUR MASTER DISTILLER

This Merlot single grape Brandy shows shades of gold to light amber color. It reveals expansive notes of dark cherry and black plum with undertones of dried herbs. On the palate, pepper and cinnamon prevails with nuances of leather and the finish is smooth and warm.



BRANDY OF MERLOT

GENERAL INFORMATION

Output 400 to 500 cases
First distillation 2014

THE VINEYARD AND THE WINE

Yield 60 to 65 hl / ha
Planting density 4500 vines / ha
Surface area 3,0 ha
Average age of vines 15 to 20 years
Winemaking process Pre-fermentary cold maceration for 2 days
Fermented with Bordeaux yeast for 10 days at 16°C without SO₂, fully temperature controlled

THE AGEING

Ageing in French oak barrels and American oak barrels from carefully selected coopers
Barrels capacity 350 to 400 L

THE PRODUCT

Proof 41.3% vol
Volume 70 cl
Case weight 8.840 Kg
Packing 6 bottles per case
Case dimensions 285 x 190 x 288 mm

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Merlot grown on
clay-limestone soil is
harvested within 15 km
of the Distillery. This
product offers a light
and sweet bouquet
combined with pepper
and cinnamon aromas.





SMALL BATCH LIMITED RELEASE

MAISON MONTERU
4 rue des Distilleries
17 800 Pons, Charente Maritime
FRANCE
Tel : +33 (0)5 46 91 31 44

www.maisonmonteru.com
info@maisonmonteru.com