

DOUBLE DISTILLED **MONTERU** SINGLE GRAPE BRANDY

SAUVIGNON BLANC

HISTORY

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 variety. 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.

PRODUCTION

100 % Single Grape Brandy

- Sauvignon Blanc grown on clay-limestone soil are harvested within 12 miles of the distillery from partner winegrowers
- Use of Sauvignon Blanc creates a grapefruit profile
- Fermented with Bordeaux yeast for 7 days at 16°C without SO₂, fully temperature controlled
- Double distilled in 2500-liter copper pot stills
- Double-cask aged: 6 to 8 months in French Limousin oak, imparting discreet hazelnut flavors, and in American oak for subtle spice and sweetness on the finish
- Optimal aging conditions in 18th century stone cellar where temperature and humidity remain stable
- Non chill-filtered to capture the grape variety's full character

TASTING NOTES

The nose reveals fresh ripe tropical fruit character and delicate floral notes. It is nicely balanced by a mineral acid backbone with hints of vanilla and white peach tastes.

Taste profile : fresh and fruity with light elegant finish.

CHARACTERISTICS

Yield : 85 to 90 hl / ha
Planting density : 4 000 vines / ha
Surface area : 2,0 ha
Average age of vines : 15 to 20 years

Proof: 41.3%
Closure: Natural cork
Bottle weight: 1.37kg / 3.02lbs
Case pack: 6 x 700ml
Case weight: 8.84kg / 17.64lbs
Dimensions: 285 x 190 x 288mm / 11.22x7.48x11.34 in.



DOUBLE DISTILLED **MONTERU** SINGLE GRAPE BRANDY

FOLLE BLANCHE

HISTORY

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PRODUCTION

100 % Single Grape Brandy

- Folle Blanche grown on clay-limestone soil are harvested within 12 miles of the distillery from partner winegrowers
- Use of Folle Blanche creates a light mineral and dried blossom profile
- Fermented with locally used yeast for 7 days at 16°C without SO₂, fully temperature controlled
- Double distilled in 2500-liter copper pot stills
- Double-cask aged: 24 months in French Limousin oak, imparting discreet hazelnut flavors, and 1 month in American oak for subtle spice and sweetness on the finish
- Optimal aging conditions in 18th century stone cellar where temperature and humidity remain stable
- Non chill-filtered to capture the grape variety's full character

TASTING NOTES

Fragrant notes of white blossom and hints of lime and green apple. The ery pronounced minerality of the soil gives great purity (gun-flint) and a very rich finish.

Taste profile : fragrant, mineral and light.

CHARACTERISTICS

Yield : 90 to 100 hl / ha
Planting density : 3 500 vines / ha
Surface area : 2,0 ha
Average age of vines : 25 to 35 years

Proof: 41.3%

Closure: Natural cork

Bottle weight: 1.37kg /3.02lbs

Case pack: 6 x 700ml

Case weight: 8.84kg / 17.64lbs

Dimensions: 285 x 190 x 288mm / 11.22 x 7.48 x 11.34 in.

MAISON MONTERU - Pons, Charente Maritime, 17 800 France

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DOUBLE DISTILLED **MONTERU** SINGLE GRAPE BRANDY

MERLOT

HISTORY

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.

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PRODUCTION

100 % Single Grape Brandy

- Merlot grown on clay-limestone soil are harvested within 12 miles of the distillery from partner winegrowers
- Use of Merlot creates a blackcurrant and dried herb profile
- Pre-fermentary cold maceration for 2 days Fermented with Bordeaux yeast for 10 days at 16°C without SO₂, fully temperature controlled
- Double distilled in 2500-liter copper pot stills
- Double-cask aged: 6 to 8 months in French Limousin oak, imparting discreet hazelnut flavors, and in American oak for subtle spice and sweetness on the finish
- Optimal aging conditions in 18th century stone cellar where temperature and humidity remain stable
- Non chill-filtered to capture the grape variety's full character

TASTING NOTES

Fresh dark fruit aromas of black plum, black cherry and hints of dried herbs. It has an elegant though powerful structure with a peppery, smooth finish.

Taste profile : black fruit, pepper and dried herbs.

CHARACTERISTICS

Yield : 60 to 65 hl / ha
Planting density : 4 500 vines / ha
Surface area : 3,0 ha
Average age of vines : 15 to 20 years

Proof: 41.3%
Closure: Natural cork
Bottle weight: 1.37kg / 3.02lbs
Case pack: 6 x 700ml
Case weight: 8.84kg / 17.64lbs
Dimensions: 285 x 190 x 288mm / 11.22x7.48x11.34 in.



DOUBLE DISTILLED **MONTERU** SINGLE GRAPE BRANDY

CHARDONNAY

HISTORY

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PRODUCTION

100 % Single Grape Brandy

- Chardonnay grown on clay-limestone soil are harvested within 12 miles of the distillery from partner winegrowers
- Use of Chardonnay creates a nutty and buttery profile
- Fermented with Burgundy yeast for 7 days at 18°C without SO₂, fully temperature controlled
- Double distilled in 2500-liter copper pot stills
- Double-cask aged: 6 to 8 months in French Limousin oak, imparting discreet hazelnut flavors, and in American oak for subtle spice and sweetness on the finish
- Optimal aging conditions in 18th century stone cellar where temperature and humidity remain stable
- Non chill-filtered to capture the grape variety's full character

TASTING NOTES

Fragrant notes of white blossom and hints of lime and green apple. The very pronounced minerality of the soil gives great purity (gun-flint) and a very rich finish.

Taste profile : Flagrant, mineral and light

CHARACTERISTICS

Yield : 70 to 75 hl / ha

Planting density : 4 000 vines / ha

Surface area : 2,3 ha

Average age of vines : 15 to 20 years

Proof: 41.3%

Closure: Natural cork

Bottle weight: 1.37kg / 3.02lbs

Case pack: 6 x 700ml

Case weight: 8.84kg / 17.64lbs

Dimensions: 285 x 190 x 288mm 11.22x7.48x11.34 in.



DOUBLE DISTILLED **MONTERU** SINGLE GRAPE BRANDY

CABERNET SAUVIGNON

HISTORY

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.

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PRODUCTION

100 % Single Grape Brandy

- Cabernet Sauvignon grown on clay-limestone soil is harvested within 12 miles of the distillery from partner winegrowers
- Use of Cabernet Sauvignon creates a blackberry and spice profile
- Pre-fermentary cold maceration for 2 days Fermented with Bordeaux yeast for 10 days at 16°C without SO₂, fully temperature controlled
- Double distilled in 2500-liter copper pot stills
- Double-cask aged: 6 to 8 months in French Limousin oak, imparting discreet hazelnut flavors, and in American oak for subtle spice and sweetness on the finish
- Optimal aging conditions in 18th century stone cellar where temperature and humidity remain stable
- Non chill-filtered to capture the grape variety's full character

TASTING NOTES

A nose that is both crisp and complex revealing aromas of blackberry, leather and oak. It has a long finish with accents of vanilla and allspice.

Taste profile : red fruit and vanilla with sweet spice.

CHARACTERISTICS

Yield : 55 to 60 hl / ha
Planting density : 4 500 vines / ha
Surface area : 2,8 ha
Average age of vines : 15 to 20 years

Proof: 41.3%
Closure: Natural cork
Bottle weight: 1.37kg / 3.02lbs
Case pack: 6 x 70 cl
Case weight: 8.84kg / 17.64lbs
Dimensions: 285 x 190 x 288mm / 11.22x7.48x11.34 in

