

DOUBLE DISTILLED
MONTERU
SINGLE GRAPE BRANDY

Bloomberg
BEST SPIRITS 2018

OUR GRAPES ARE GROWN ON CLAY-LIMESTONE SOIL AND HARVESTED WITHIN 15 KM OF OUR DISTILLERY.

EACH OF OUR SINGLE GRAPE BRANDIES ARE UNIQUE IN COLOR AND FLAVOR PROFILE, TRULY EMBODYING THE CHARACTER OF OUR HAND-SELECTED GRAPES.



SAUVIGNON BLANC

COLOR—Gold to light amber

TASTING NOTES—Fresh grape, tropical fruits, white peach, vanilla

FINISH—Smooth and warm

AGED—Aged for 2 years, split evenly between French and American Oak barrels.

CHARDONNAY

COLOR—Gold to light amber

TASTING NOTES—Vine flower, grapefruit, white peach, citrus, toasted hazelnut

FINISH—Smooth and warm

AGED—Aged for 2 years, split evenly between French and American Oak barrels.

CABERNET SAUVIGNON

COLOR—Gold to light amber

TASTING NOTES—Blackcurrant, leather, spice bread, vanilla

FINISH—Smooth and warm

AGED—Aged for 2 years, split evenly between French and American Oak barrels.

FRENCH BRANDY OF 2016

NY INTERNATIONAL SPIRITS COMPETITION



Bonjour.

The origins of MONTERU date back to the late 1700's when the descendant of the Count of MONTERU moved to the Cognac region and married his daughter to the son of a cognac merchant.

Since then, MONTERU has remained closely tied to the tradition of brown spirits distillation and has progressively become a reference for super premium brandy but also a leading innovator in the category.

Our Story.

Hand-crafted distillation at its best.

The use of our traditional Charentais copper pot stills gives us extraordinary command over each distillation run. We can obtain a widespread selection of incredible flavors and aromas, specific to each unique batch of freshly made eau de vie.

Our Master Distiller skillfully oversees this process manually to ensure that each style of brandy has the desired flavor characteristics.

Elegantly expressive, with layers of surprises.

We use our finest wines to craft elegant and expressive spirits. We follow our instinct to create special batches which will lead to an unforgettable experience by aging the eau de vie in carefully chosen rare and specific oak casks.

Our Uniqueness.

An important characteristic of our process is to age our brandies in different types of oak casks. Firstly, we use French oak which imparts delicate nut flavors then, when we decide the time has come, we finish the aging process in specially selected and exclusive casks, in order to convey different aromatic characteristics to each batch. Our MONTERU spirits are then bottled and individually numbered to preserve the uniqueness of each batch.

Our Process.

After distillation, we craft our pot still brandy with a unique Double Cask Aging process. This consists of aging in two types of oak to bring depth and complexity to the spirit.

MONTERU is first aged in refill French oak casks for 2 years which brings mild woody notes. For the last few months, the aging is finished off in charred refill American oak casks, providing distinctive notes of smoke and sweet coconut.



Product Information		SAUVIGNON BLANC	CHARDONNAY	CABERNET SAUVIGNON
Bottle Size		750ml	750ml	750ml
Item #		703130	703129	703128
Alc. By Volume/Proof		41.3% 82.6°	41.3% 82.6°	41.3% 82.6°
Units Per Case		6	6	6
Bottle Barcode (UPC)		817156020017	817156020024	817156020048
Case Barcode (SCC)		00817156020017	00817156020024	00817156020048
Gross Weight (LBS)		20.19	20.19	20.19
Ship Case Dimensions (IN)	Height	11.22	11.22	11.22
	Width	7.48	7.48	7.48
	Length	11.33	11.33	11.33
Pallet Information	Layers Per Pallet	5	5	5
	Cases Per Layer	20	20	20
	Cases Per Pallet	100	100	100

We pay special attention when selecting the wines for these Rare Cask brandies. We double distill the wines in traditional Charentais copper pot stills, called alembics. This allows us to produce small batches of spirits with intricate differences. On the Atlantic coast, in South West France, we age the brandies in our intimate MONTERU stone cellar where temperature and humidity remain stable.

Au Revoir.

With the aim being aromatic perfection, we work continuously to offer a memorable moment to all who taste our MONTERU BRANDY.