



DOUBLE DISTILLED

MONTERU

Triple Toast Cask.

The nose has intense aromas of coconut, vanilla, toast and burnt sugar. The mouth is soft and the palate is bursting with toffee, brioche, sweet spices and toasted hazelnuts. The lingering finish is smoky and leads to woody and coconut notes.

Taste profile: smoke, oak and coconut.

THE SPECIAL CASKS

The Triple Toast Special Cask Finish is the result of a specific process which consists in scraping out and toasting the inside of second-hand red wine casks. These American oak casks are charred three times: once lightly and twice heavily, with a blowtorch. We love the typical vanilla and strong caramel notes which the charred wood brings to our Monteru Brandy.

THE AGING

In French oak and finished in Triple Toast American casks.

BARREL CAPACITY

350 to 400 L (French oak barrel) 225 L (Triple Toast oak barrel)

**FRENCH
BRANDY
OF 2016**

NY INTERNATIONAL
SPIRITS COMPETITION



Product Information		Triple Toast Cask
Alc. By Volume/Proof		42.70%
Units Per Case		6
Bottle Barcode (UPC)		817156020079
Case Barcode (SCC)		00817156020079
Gross Weight (LBS)		20.19
Ship Case Dimensions (Inches)	Height	11.22
	Width	7.48
	Length	11.33
Pallet Information	Layers Per Pallet	5
	Cases Per Layer	20
	Cases Per Pallet	100



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 Charentaiscopper 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. We gain even more complexity 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.

We pay special attention when selecting the wines for these Rare Cask brandies. We double distill the wines in traditional Charentaiscopper 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.