



Rediscovering the Cognac

By Beau Robertson

A good cognac is a fabulous way to end a delicious meal. There's nothing better than a nice glass of cognac, a flavorful cigar and good company. Most people do not know that cognac, like wine, is made from grapes. These grapes are grown and harvested in the Cognac region of France, located 100 miles north of Bordeaux. Cognac is always distilled twice in small copper pot stills and for a minimum of three years in white oak vats.

Cognac is a blend of many vintages of wines, or as armenac, is often produced from a single vintage. There are three varietals of cognac. These are VS or Very Special, VSOP or Very Special Old Pale and XO, which is Extra Old. The difference between the three types is the aging.

Just like wine, cognac is to be an experience, sipped and enjoyed slowly. Today, the typical dining experience tends to be a tad hurried, and what a shame that is.

There are many different cognacs available that exhibit quite different reactions and impressions. Some are strong and aromatic, which some people would perhaps find overpowering, while others are light and silky to the tongue. Finding the right cognac is like finding your soul mate. Once found, you never want to let it go.

In fact, in France, they compare drinking cognac to "sipping with the angels" because to the French, there is nothing closer to heaven than a wonderful glass of cognac.