

# VALLEIN TERCINIER

For the family that has produced Cognacs in Chermignac for five generations, there is one guiding principle: follow the family tradition of care and obsession with flavor that goes into each bottle, not the fashion of the moment. That focus on creating the most pleasurable experience in the glass, following the same recipes that have been handed down through the generations, drives all the distilling, blending and aging decisions for Vallein Tercinier.

In 1791, Louis Vallein purchased Domaine des Forges in the Charente-Maritime, some 35 kilometers from the city of Cognac. His winegrower son Napoleon divided the property between his children. Georges Vallein, son of Napoleon, became owner of the estate, distiller, wine and spirits merchant, and founder of the trading firm in 1850. His son Paul bought the Camille Dupuis Company in 1920, developed the family blends and sold these Cognacs in bottle. Paul's sister Edith married and her son Louis Tercinier's vision to share their bounty throughout Europe drove more than 30 years of expansion. Robert Tercinier, great-grandson of Georges, led the production of Cognac for the family and other shippers.

In 1980, Robert's son Louis and daughter Catherine assumed responsibility for Vallein Tercinier, and today, their nieces and nephews also contribute to the family passion. Catherine leads the operational side of the business while Louis and his son Matthieu handle production. Catherine's husband Stephane Roudier shares the sublime tastes of their Cognac line across the globe, and their nephew Guillaume has recently begun as apprentice to Cellar Master's skill and artistry. Guillaume studied at both other Cognac houses and a winery in Australia to broaden his knowledge before returning home to Domaine des Forges. Foucauld has carefully tended the VT flame for over 30 years. One of the few dedicated Cellar Masters exclusively working with one distiller, he carries on the family traditions, handed down from his father, and ensures the commitment to making the highest quality spirits remains paramount. His historical knowledge of tastes and smells make up each recipe. Vallein Tercinier remains a tightly-knit, family-owned company in an era of large corporate Cognac makers.

An obsession with quality begins with the family property, where 27 hectares of grapes are grown in the Fin Bois, and the first distillation in the 8 copper *alembic charentais*, or pot stills. One of these eight is a unique double boiler, which requires a rare and precise skill to manage. The first distillation lasts between 8 – 10 hours of a 24-hour cycle,

and results in a *brouillis* of 28 to 30% alcohol by volume. The second fermentation begins, where the high alcohol heads, or *la tetes*, and the tails, *queues*, are separated from the hearts, which are mandated to be 72.4% alcohol by volume. Vallein Tercinier's cellar master's talents and unique abilities to draw out the most desirable aromatic and flavor characteristics distinguishes their classic spirits and single cask selections. VT prides itself on distilling with the lees to highlight fruity nuances and add a crunchiness in texture, complexity and depth to their Cognacs. The hot eau-de-vies spend a few hours in large oak barriques, some dating to 1850, to extract vanillin and caramel notes from the wood.

Then the distillates are transferred to neutral oak barrels for aging. Only the highest quality barrels are used for Vallein Tercinier spirits. Carefully selected from Limousin and Troncannais oaks, the Tercinier family chooses medium toasting to elicit smooth texture and flavors. The average age of these prized barrels is 40 to 50 years old. Barrels are moved from their dry to natural wet cellars, their *Le Petit Paradis*, to perfect the eau-de-vies' concentrations and fruity, heady, spicy, nutty features – and to reduce the amount of “angel's share” lost to evaporation.

Once per year, Catherine, Stephane, and the cellar master create the blends based on smooth texture, well balanced taste and aromas. Vallein Tercinier's house style showcases fruit essences and round, full mouthfeel – cognacs that appeal to gourmands – smooth and well balanced. Very special barrels of exceptional quality may be chosen for single cask selections. Extraordinary batches are set aside in *Le Petit Paradis*, which is also the deepest cellar reserved for very long aging.

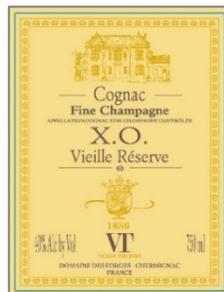
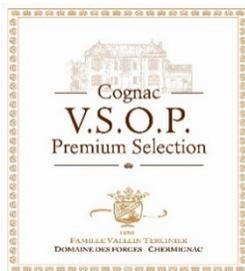
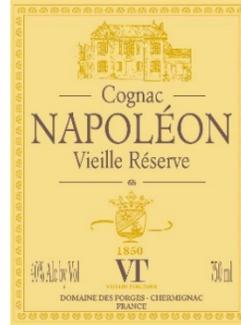
VT's classic Cognac line offers delights for both the serious connoisseur and new cognac initiate. VT prides itself on aging their cognacs longer, in most cases far longer, than the minimum required for each designation. The V.S. and V.S.O.P are aged a minimum of 5 - 7 years, although many wines in these blends are much older. These spirits highlight the house style: fruitiness with a smooth finish. In VT's Napoléon the youngest eau-de-vie is 15 years old and the average age of the wines is 35 years old. Traditional X.O. cognacs are aged an average of 15 years, while Vallein Tercinier's youngest eau-de-vie is 35 years old.

Many Cognac houses do not follow a standard aging regimen for their Hors d'Age bottling; VT's youngest eau-de-vie is 40 years old, and the oldest dates to 1922. For each single cask selection, Tercinier focuses on a different

flavor profile to highlight. The 46° X.O. Small Batch blends 35 and 15 year old eau-de-vies, without color or chill-filtering.

Pineau des Charentes Blanc marries Cognac with unfermented grape juice for a delightful aperitif or cocktail mixer. The St Michel Crème au Cognac is a unique cream caramel cognac liqueur with a luscious richness to enjoy on its own, or over ice cream.

The depth of Vallein Tercinier’s cellars are legendary. The oldest eau-de-vies date from 1934 – over 80 years in cask. The care they take in each bottling is evident from the hand-stamped wax medallions on the premier offerings. These treasures inspire and guide the family mandate to produce cognacs that bring pleasure. First, make spirits they want to drink at their own table. Then they know customers will delight in them. While other Cognac houses devise increasingly elaborate packaging, the Tercinier family believe it is what is **in** the bottle that counts. Ensuring that quality is the legacy each generation inherits, and which they reverently and lovingly pass down to their descendants. As they say, « Today we are aging Cognac for the next generation. »>



# WINES

- Cognac V.S. Selection
- Cognac V.S.O.P. Selection
- Cognac Napoléon Vieille Réserve
- Cognac Fine Champagne X.O. Vieille Réserve
- Cognac Hors d' Age
- Cognac 46° X.O. Small Batch
- Pineau des Charentes Blanc
- St Michel Crème Liqueur
- Single Cask Selections