

Cognac, Microbarrique

Bourgoin

LOCALITY: FRANCE – West – Cognac

APPELLATION: Cognac

GRAPE VARIETY: 100% Ugni Blanc

WINEMAKER: Frédéric and Maëlys Bourgoin

VINEYARD: From parcel *Les Allées de Jacques* planted over middle Manian and ichthyosarcolite limestone soil.

VITICULTURE: Organic (not certified).

WINEMAKING: The base wine, known as *vin de chaudière*, is naturally fermented with wild yeasts and distilled over an open fire in a 20-hectoliter still. Unlike most Cognac producers who remove the gross lees, Bourgoin keeps both the fine and gross lees in the wine during distillation. This technique enhances the complexity and depth of the cognac, gives it a unique flavor profile, and improves the texture.

AGING: After distillation, the eau-de-vie is aged for 20-25 years in small 10-liter barrels that have been treated with *boursinage crocodile* ("alligator char"), a particular process of heavily burning the inside of the barrel to catalyze key chemical changes in the wood. These smaller barrels increase the surface area contact between the cognac and the wood, which accelerates the aging process. This method allows the cognac to absorb more complex oak flavors and tannins in a shorter period, compared to traditional larger barrels. The use of these microbarriques also facilitates a more controlled oxidation process, enhancing the development of richer, deeper flavors and a more concentrated profile.

BOTTLING: Before being bottled, Bourgoin's Microbarrique cognac is gently diluted to a lower alcohol content using purified and oxygenated rainwater. The bottling process is carried out manually, using gravity and aligned with the lunar cycle, and ensuring that no added sugar, caramel coloring, or chill filtration is used.

