Cognac is a well-known spirit produced in the Cognac delimited area situated in South-West France. Cognac organoleptic (from floral and fruity to complex, round and very long-lasting aromas) and visual characteristics (from pale yellow to mahogany) result from a mandatory ageing of at least 2 years in oak barrels. The minimum alcoholic strength is 40%.

The Cognac production area was established by French Decree in 1909 and is located in the Western part of France, covering the departments of Charente and Charente-Maritime, and some municipalities of Deux-Sèvres, Gironde and Dordogne departments.

The quality of Cognac depends on natural and human factors. The factors which give Cognac its fame are quality grapes, a fertile soil and a climate that is suitable for viticulture close to the Atlantic Ocean. The area’s chalky soil retains moisture and reflects sunlight, which ripen the grapes. These factors create excellent quality grapes unique to Cognac, where the land and the grapes blend into one. The human factor also plays an integral role from planting and pruning to fermenting, distilling, ageing and blending of Cognac respecting methods strictly codified in Cognac’s product specification recognised by French Decree n°10/2015 of 07 January, 2015. The history of Cognac production has been directly linked to international trade since its origin in the 17th century, the Cognac trading route going down the Charente River, a convenient passageway to the Atlantic Ocean, before sailing to its export markets all around the world.