



# THE ELITE BARTENDER

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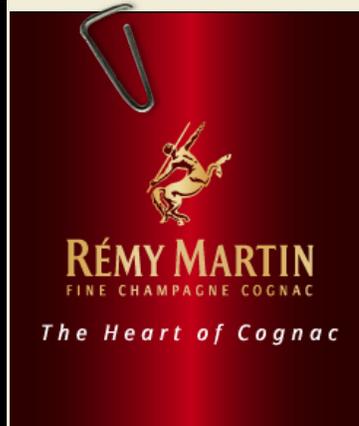
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## Focus on Spirits - Remy Martin Fine Champagne Cognac

Since 1724, the house of Remy Martin has been driven by one quest; to capture the heart of Cognac. For generations, Remy Martin has chosen to blend its Cognacs exclusively using grapes from Grand Champagne and Petit Champagne, the two most sought after growth areas located at the heart of the Cognac Region. The result is Fine Champagne Cognac. The only blend of two Crus recognized and protected by a French AOC, An Appellation Origine Controlee. The Terroir of this unique region possesses a highly distinctive and crumbly and porous chalky soil and a privileged climate which provide the ideal amount of sun and water to the vines; and ensures optimum maturation of the grapes. These fruits enable the production of eau de vix (waters of life) offering an incomparable aromatic intensity, which are then fully revealed through a long aging. The compilation qualities' of these rigorously selected and harmoniously blended eau de vix from Grand Champagne and Petit Champagne give birth to a rare Cognac. Remy Martin Fine Champagne Cognac!



### What is Fine Champagne Cognac?

Fine Champagne Cognac is the only blend of two crus protected by the Appellation d'Origine Contrôlée, the French law of 1938 which officially recognizes the complementary qualities of Grande Champagne & Petite Champagne to provide a unique quality of cognac. In 1965, the first contracts between winegrowers and distillers from Grande Champagne & Petite Champagne were signed with Rémy Martin, forming the Alliance Fine Champagne. Only 17% of the cognac shipped from the region is legally recognized as Fine Champagne Cognac (Source: BNIC shipments 2004) and 80% of all Fine Champagne Cognac shipped from the region is produced by Rémy Martin.



### From the Vine to the Wine!

As the basis for cognac, grapes have an aromatic superiority over other raw materials used to make spirits, like barley for whiskies and corn for vodkas. The grape varieties used in the production of Rémy Martin are Ugni Blanc (97%) and Colombard, Folle Blanche (3%). These are harvested in early October, then gently pressed. The resulting juice is left to ferment for 5-7 days, making a 7-9% white wine, which is ideal for distillation.

## The Remy Martin Family

**Remy Martin Grand Cru** - Grand Cru is the higher standard in V.S. cognac as it contains 100% Petite Champagne. Easily mixable, Grand Cru is the distinctive and flavour-some cognac, ideal to be enjoyed at any moment. Thanks to its Petite Champagne origin, its versatility suits a wide range of long drinks and cocktails.

**Remy Martin V.S.O.P** - The Market Leader and the reference for its pedigree and smooth taste. The ultimate versatility of the Fine Champagne which will lift your drink to new heights.

**Remy Martin 1738 Accord Royal** - In 1738, King Louis XV exceptionally grants Rémy Martin a warrant to expand his vineyard. With 1738 Accord Royal, you will discover an authentic product, deeply rooted in territory and tradition. Behind its classic appearance, 1738 Accord Royal hides a mellowness and richness made up of incomparable flavours. Through its copper and amber colour, it reveals a remarkable smoothness.

**Remy Martin Club** - Rémy Martin Club is the exclusive cognac, reserved for the most exclusive gentlemen's clubs. Extremely rich and multi-layered, Rémy Martin Club naturally belongs to the elite. Mature and concentrated, it reflects masculinity. A drink for discerning people.

**Remy Martin X.O. Excellence** - The taste of excellence. Enjoy the true pleasure of its supreme richness. The myriad of aromas of floral, fruity and spicy tones. Velvet texture, opulent density, giving a superior mellow.

**Remy Martin Extra** - Rémy Martin Extra is a rare and refined cognac. The feminine outline of the decanter attracts the senses of touch and smell as would a delicate perfume. Rémy Martin Extra is a precious and ideal gift for oneself, for him or for her.

**Remy Martin V.S.O.P. Premier Cru** - Offering aromas of concentrated vanilla, dried apricots and intense jasmine, Rémy Martin V.S.O.P Premier Cru is multi-layered in texture and lingers on the palate. Luminous amber in tone, this is a perfectly balanced yet intense cognac.

**Remy Martin X.O. Excellence Premier Cru** - Rémy Martin XO Premier Cru is the Exclusive XO - exclusively from the Grande Champagne, the most prestigious cru of Cognac, exclusively available in Duty Free. Its Grande Champagne eaux-de-vie makes XO Premier Cru a fine blend offering strength, intensity and elegance. Floral aromas of jasmine and violet are joined by tobacco and leather spicy notes and plum fruit aromas.

**Remy Martin 1988 Vintage Premier Cru** - Rémy Martin 1988 Vintage Premier Cru is a limited edition Grande Champagne cognac, from the harvest of a single unique year. 1988 was a year of extreme weather conditions in Cognac with particularly heavy rainfall resulting in an unusually small harvest. The Rémy Martin cellar master selected just four lots of eaux-de-vie out of a thousand and set them aside. Rémy Martin has chosen to release this rare 1988 Vintage at the point it reached 45% alcohol – after 18 years in Limousin oak casks. This ensures that the opulence, the harmony and the length create the optimum aromatic intensity.

## Remy Martin Fresh Ginger and Ice

*Simple, sophisticated and stylish, the Fresh Ginger & Ice signature drink has become a contemporary classic.*

Ingredients:

- 40ml Rémy Martin V.S.O.P
- Sliced ginger
- 2 or 3 drops of Angostura Bitters
- 10ml Sugar syrup
- Ice

Method:

- 1) Rub fresh ginger along the rim of a tumbler glass
- 2) Lightly soak the sliced ginger in Rémy Martin V.S.O.P
- 3) Rub the infused ginger around in the tumbler
- 4) Add 3 or 4 drops of Angostura Bitters
- 5) Half fill the tumbler with ice and pour in a little sugar syrup
- 6) Add 40ml of Rémy Martin V.S.O.P
- 7) Stir the contents with the ginger
- 8) Garnish the cocktail by laying a slice of fresh ginger over the edge of the tumbler and serve.



## Liquor Fun Facts

- The word “toast,” which means wishing good health originated in ancient Rome. A piece of toasted bread was literally dropped into wine back then.

- The soil of one of the vineyards in France is considered so precious that it is mandatory for workers to scrape the soil off their shoes before they leave.

- Anyone under the age of 21 should be careful of taking out trash bags in Missouri. If you are under 21 and the garbage contains an empty bottle of alcohol, you can be charged with illegal possession of alcohol.

- Most people think that drinking alcohol raises the body temperature. Alcohol actually lowers the body temperature.

- Here is a little surprise : The national anthem of United States “The Star Spangled Banner,” was written to the tune of a drinking song.

- Although “The quick brown fox jumps over the lazy dog” is considered to be the shortest sentence that includes all the letters of the alphabet, alcohol lovers came up with one of their own “Pack my box with five dozen liquor jugs.”

- Most vegetable and almost all fruits contain a small amount of alcohol in them.

- The pressure in a champagne bottle is 90 pounds per square inch, that is three times the pressure in automobile tires.

- Adolf Hitler was one of the world’s best known abstainers from alcohol.

- Sir Winston Churchill was one of the world’s heaviest drinkers.

