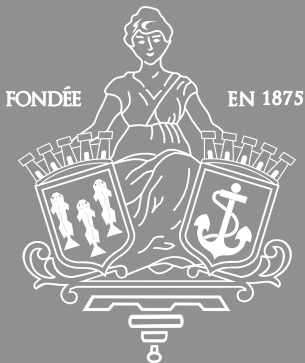


L'esprit de Tiffon

COGNAC



FONDÉE

EN 1875

ÉDITION LIMITÉE

L'esprit de Tiffon
COGNAC

by Nicolas Faith

LIMITED EDITION FOR



WealthSolutions

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FORWARD

I was born in Charente, Jarnac in the middle of Cognac vineyards, where I was immersed in the world of this tippie from an early age.

I had learned to cultivate vines and to distil by the time I was about twenty years old, and I have practised the profession for 18 years. That is the way in which Cognac has permeated through me, by tasting wines from different regions every day: Grande Champagne, Petite Champagne, Borderies, Fins Bois and Bon Bois.

For 20 years, I have been a master blender at the family company. I take care of young brandies with aromas of orange blossom, lilac, jasmine, and then of older Cognacs which develop notes of almonds, lime and carnation. The storage in oak barrels in our wet cellars situated on the banks of the Charente river ensures a perfect level of humidity for the slow aging of our Cognacs.

Patience and the hard work of numerous generations have made it possible for me to offer Michal Kowalski and Łukasz Baranowski of Wealth Solutions Cognac Grande Champagne, which passed through the last century and survived the phylloxera plague, a cognac of 1805.

Richard BRAASTAD
Maître de Chais



INTRODUCTION

We are sharing with you true beauty. This cognac has a magic touch. We do believe it is one of the best things you can ever taste in your life. A perfect harmony between nature and a human masterpiece.

Close your eyes and feel like we are bringing you to Jarnac land. Imagine – you are there during the first warm March spring days. It is amazing how the bush grapes are catching the sun.

Now, think about the happiest moments of your life – we are sure there were many. And think also about the bad ones – yes, everyone has ups and downs. This is your story – your life – full and rich.

This cognac has seen even more dramatic and happy moments during last two hundreds years. But it is still fresh and full of energy. Take its power! This beauty will pass you its freshness and energy and guide you through life.

Taste it to celebrate special moments and make dark days brighter also. It will be your magic key to the happiness. Enjoy it! Santé!





PHYLLOXERA, NOT JUST A DISEASE, A REVOLUTION IN TASTE

Very old cognacs are different from younger ones and not only because of their age. The reason goes back to the history of cognac. This was divided by the biggest tragedy in the region's history: the arrival of the phylloxera louse in the 1870s. By the end of the decade the vineyard, like that in France's other grape-growing regions, resembled a wasteland. Even when it was replanted with vines based on rootstock from the United States vines were never replanted in nearly half the previous vineyard. Fortunately there are a few, a very few, brandies distilled before the phylloxera and 'L'esprit de Tiffon' is one of them.

More important for cognac-lovers was the change in the drink itself. In the 19th century it was distilled in tiny stills, often of a mere five hectolitres, producing spirit far deeper and more concentrated than that from today's larger stills. Sadly, after the phylloxera the Cognacais had to abandon the Folle Blanche, the elegantly floral grape variety which had previously dominated the vineyard but which proved unsuitable for the new grafted vines – the bunches of grapes were so tight that the grapes tended to rot so they had to be replaced by a less interesting variety, the Ugni Blanc.



THE ART OF BLENDING

Between the distiller and the drinker comes the blender – called chef de caves or maitres de chai. He has a clear idea in his head while blending perfect cognacs, the key to the final product, in his tasting room. Choices are made every year when the blender tastes every cask in his chais. He is juggling a number of variables: the type of oak he is using, the age of the casks, the length of time for which he matures different level of cognacs; and, crucially, the level of quality expected from the region from which cognac originates.



THE TIFFONS - AND THE BRAASTADS

TIn 1875 one Mederic Tiffon founded the house of Tiffon in Jarnac the little town on the Charente a dozen kilometres up-river from Cognac which houses some of the region's proudest names, like Hine, Courvosier and Delamain. But the real story of the house starts with the arrival in the last half of the 19th century of two Norwegians, Halfdan Braastad and his cousin Sverre. Curiously, this family has played so important role in the town that it could be renamed Braastadville. Christian Braastad, one of Halfdan's sons was responsible for the massive growth of Courvoisier after the war. By then he had married a Mselle Delamain - their son Alain and now his grandson have run his mother's family firm for many years. Sverre Braastad, the grandfather of the present owners of Tiffon/Braastad was born in the small



SVERRE BRAASTAD



EDITH ROUSSEAU

Norwegian town of Gjovik in 1879. At the age of twenty, he joined Halfdan, who was already working at a cognac house. With his knowledge of trade and foreign languages he was soon put in charge of exports to foreign countries. Like Christian he married into a cognac dynasty, in this case Edith Rousseau, Mederic Tiffon's niece and heiress. They were married in 1913 and, in 1919, took official charge of the company. The Braastad cognacs are naturally destined for the Scandinavian drinks monopolies but the Tiffon cognacs are essentially reserved for connoisseurs looking for very special brandies, and none are more special than 'L'esprit de Tiffon', specially blended by Richard Braastad, grandson of the founder, who, as 'chef des caves' is responsible for choosing and blending the firm's brandies.





BRAASTAD
COGNAC



HOW TO TASTE A ‘SERIOUS’ COGNAC

A special cognac demands – indeed deserves – equally special tasting. First, it needs a suitable glass which narrows at the rim to concentrate the aromas. Yet the traditional balloon glass isn’t much use, all the aromas are lost in the – relatively enormous – bowl and all you’re left with is the alcohol!

Professionals use what they call a ‘tulip glass’ with a small bulb with above it a gently sloping top. But I find that a sherry glass or small wine glass works perfectly well. Tasting should be done in two stages to separate the more volatile constituents from the heavier ones. So the first impression should be gained by not swirling the glass and with the nose slowly approaching the rim of the glass, which can then be rotated slowly rather than swirled, to capture the depth and variety of the more volatile elements which should be emanating from the spirit. You then pause to catch your breath and put your nose in the glass to capture the more alcoholic components. Only then do you actually taste. Now the glass has to be twirled, just like a wine, to check for the individual taste components – the fruit, the balance, the length, the finish – which should be far longer than with wines.



AND 'L'ESPRIT DE TIFFON'?

I'm always very apprehensive when I taste a truly old cognac. You see most of the time I'm deeply disappointed for a variety of reasons. Very often the cognac has been left in wooden casks for far too long and so tastes more of wood than of cognac, and sometimes the cask was mouldy and you can taste the mould. Even when it has been transferred to what the French calls 'Dame-Jeannes' (in English demi-johns) - great glass jars holding twenty five litres of spirit - things can go wrong. Air can leak through the corks or the brandy can lose so much of its strength - a natural phenomenon - that it is a mere shadow of its former self.

Happily 'L'Esprit de Tiffon' lives up to its description as a brandy which provides a summary of all the qualities required by a great old cognac. It is a miraculous survivor, partly because we know its 'provenance' - its life story. Several decades ago the bonbonnes were bought by Sverre Braastad, contributing to Tiffon patrimoine.





The first indication is the colour, you can call it apricot or 'old gold', more importantly it's clean and clear with none of the heaviness provided by caramel – or bad containers. On the nose it is floral and above all surprisingly fresh and vibrant for a drink well over a century old. Then, on the second nosing you discover a complex depth which the Cognacais call 'rancio' a feast of nuts and candied fruits found in the finest old cognacs. In the best cognacs the palate merely confirms the nose and this is the case here but it is compounded by a depth and length of taste with the aromas staying long in the mouth – and in the glass!





TASTING NOTES

VERY CLEAR AMBER COLOUR, BRIGHT SHINE WITH GOLDEN REFLECTIONS. AROMA PERCEPTIBLE FOR A LONG TIME, EXTRAORDINARILY FLORAL, ACCOMPANIED WITH VANILLA RANCIO. A DELICACY AND ROUND BODY DEVELOP IN THE MOUTH, AROMAS OF TRUFFLE, CINNAMON, VANILLA.

Richard BRAASTAD
Maître de Chais



L'ESPRIT DE TIFFON – IT'S GOT FLORAL NOTES, IT'S ELEGANT, IT'S RICH. IT IS DELICIOUS! WHAT IS RIDICULOUS ABOUT IT IS THAT COGNAC WELL OVER THE CENTURY-OLD IS STILL SO YOUNG!

Nicolas FAITH
Journalist and author

ABOUT WEALTH SOLUTIONS

Wealth Solutions was established in 2007 with a mission to provide unique products for Polish collectors. The company was created by real enthusiasts of exceptional goods such as fine Bordeaux wines, cognac, top quality whisky, and art.

Today, we are sharing our passion with our customers – a passion for beauty, excellence and uniqueness. Our products give a tribute to the human masterpiece.

Over the past seven years, more than 7000 clients have trusted Wealth Solutions by purchasing top quality collectibles and using the company's expertise. Today we are delighted to offer you this extraordinary L'esprit de Tiffon cognac.





LIMITED EDITION

L'esprit de Tiffon – limited edition for Wealth Solutions.

Cognac Grande Champagne, pré phylloxera with the content of cognac from the year 1805.

It was bottled in June 2014 at the natural strength of 40 % ABV, without colour adjustment or chill-filtration, yielding 150 70 cl decanters.

Each bottle is accompanied by this book, of which this is number

The signature below guarantee the authenticity of the L'esprit de Tiffon, which was bottled in Jarnac under the supervision of Société Tiffon S.A. Cognac.

*Richard Braastad
Maître de Chais
Tiffon*





ABOUT AUTHOR



Nicholas Faith – former senior editor on the business pages of newspapers including Sunday Times, The Economist.

He was a regular contributor to the Financial Times. Former editorial director of the leading French wine magazine L'Amateur de Bordeaux. Author of many books and articles about wines and spirits. In 1996 he founded the International Spirits Challenge - one of the world's leading competition devoted to alcoholic spirits. His publication on Cognac was awarded in both Britain and the United States.

In 2010 he was the first person to be given a lifetime achievement award by the Bureau National Interprofessionnel du Cognac.



