

Le Sein de Dieu

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**BACHE
GABRIELSEN**

COGNAC
SINCE 1905

LIMITED EDITION FOR WEALTH SOLUTIONS



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FOREWORD *by* HERVÉ BACHE-GABRIELSEN



Leaving one's family and homeland to go exploring, discovering the most noble of French spirits, cognac. This is what my great-grandfather did more than a century ago, driven by his youth and ambition. Arrived in Cognac he found love for a woman and passion for cognac, founding a family and a business that will grow and be passed on from generation to generation. The main motivation that still drives us every day is our desire to build personal relationships with our customers, to build on a solid foundation to develop our Cognac House. When we met the leaders

of Wealth Solutions, we immediately felt beyond their will to develop their business, their passion for the noble spirits. What a joy when we saw sparkles in their eyes when we tasted together the very old spirits which form the blend of Le Sein de Dieu. Now, giving the opportunity to taste this blend is giving you access to what you cannot buy: the action of time on the enhancement of cognac. A moment of eternity, a kind of communion, a piece of paradise.

I wish you, on behalf of the Bache-Gabrielsen House, a great tasting.

Hervé Bache-Gabrielsen





INTRODUCTION *by* WEALTH SOLUTIONS



What does ‘paradise’ mean to us? What does this word mean to other people? Most European nations use the Latin noun *paradis* when referring to the land of the Adam and Eve. It was adopted to our languages and we usually say it in similar ways. In French and Norwegian we will say ‘*paradis*’, in German ‘*paradies*’, in Spanish ‘*paraiso*’. French people also use the more poetic, lyrical and truly marvelous phrase ‘*Le Sein de Dieu*’. We understand what paradise means, but we feel it in different ways. Paradise could be a chapter in the Bible or a place on earth. Maybe for you it is your family house, the smile of your daughter or the kiss of someone you love.

The carefully built collection of unique *eaux-de-vie* was paradise for the founder of the Bache-Gabrielsen cognac house. It was his passion and love. Thomas Bache-Gabrielsen dedicated his life to creating them. Today, his descendants have decided to share with us this treasure and heritage of their ancestors. We are truly grateful to them, because they take us to this unique and lost world. Thanks to Bache-Gabrielsen, we can share with you this piece of paradise, piece of *Le Sein de Dieu*.



BACHE-GABRIELSEN, FROM FATHER TO SON



A family owned and family run house of cognac, Bache-Gabrielsen has seen four generations at the helm since it was founded in 1905. When young Norwegian lieutenant Thomas Bache-Gabrielsen arrives in Cognac in 1903, he buys Dupuy, a small house of cognac with a friend. His friend dies in an accident a few years later but Thomas pursues his dream, collecting stocks of old cognacs in his Paradis - the inner sanctum cellar. He also finds love and marries Odette Villard, the daughter of an influential cognac merchant. He will pass the baton to his son René who will be succeeded by his son Christian. After four decades

at the head of the firm, Christian Bache-Gabrielsen has now given the keys to his son Hervé. Thanks to its Norwegian roots, Bache-Gabrielsen has a strong position on the Scandinavian market but not only. 1,5 million bottles are exported all over the world. And more treasures sleep in the Paradis.





LE SEIN DE DIEU



Entering the Paradis of a cognac house is stepping into a sanctuary. The quietness of the place with its silvery cobwebs shining in the twilight, its quasi-religious atmosphere, the whole decor commands respect. You are breathing in the sense of time. Remove the cork of the dust covered demi-john and the air will be filled with an enthralling bouquet of fragrances. Place your nose above the glass. The famous rancio unveils its earthy and fungal notes, enhanced with dried fruit and old leather. Rancio is the result of a long conservation between the spirit, the wood and the air. Rancio is the signature of time. Time has become a luxury in a society driven by haste.

The Paradis retains a divine aura. The blend created by cellar master Jean-Philippe Bergier has captured the heart of Bache-Gabrielsen Paradis. Hence the name Le Sein de Dieu. You are in the centre of a fragrant heaven. The breast (le sein) is also the nourishing source of life. It conveys comforting notions of roundness and smoothness. All the attributes of an exceptional cognac.





FOLLE BLANCHE, THE TESSITURA OF A SOPRANO



Le Sein de Dieu is a blend of exclusively pre-phyloxeric cognacs. A unique combination of the oldest eaux-de-vie having stood the test of time. Before the devastating insect ruined the vineyard, the king of grapes was a queen: the Folle Blanche, a floral and graceful grape which gave extraordinary complex and refined cognacs, especially in Grande Champagne. Enjoying a pre-phyloxeric Folle Blanche is tasting History.

1790, Mozart performs his iconic opera *Così fan tutte* in Vienna for the first time. 1790 is also the year some of the cognacs selected to create Le Sein de Dieu were distilled. What an appropriate coincidence. The cellar master is like the composer of great music. He plays with

the different aromatic profiles of the demi-johns precious contents like the musician orchestrates notes on his score. In order to achieve a symphony of flavours.

Folle Blanche grape is a coloratura soprano with a sophisticated tessitura. A voice of purity, gifted with an agile timbre that displays an outstanding aromatic amplitude. Unfortunately a frail grape susceptible to disease, Folle Blanche was replaced by the sturdy but less noble Ugni Blanc after the phylloxera disaster. Ugni Blanc, with its darker register, would be to a baritone what Folle Blanche is to a soprano.

The Folle Blanche performing in Grande Champagne is a diva setting the Scala Opera stage on fire.



TASTING, A THREE-ACT PERFORMANCE



A full array of emotions and delights awaits you on the sensory path. Let your senses guide you. As rewarding as an operatic performance.

THE OVERTURE

The first nose encapsulates the personality of the cognac. It shapes out the style, the depth and the pleasure to come.

THE FIRST ACT

Nosing sets the scene. Aromas arrive in waves. Floral notes first. Gentle heady hints of white flowers, seductive fragrance of peony. Then the fruit creeps in, often wrapped in vanilla custard. Fresh grape in young cognacs, candied citrus and exotic fruit

in old cognacs. The wood driven notes take the back end of the path with spices, exotic wood, leather.

THE SECOND ACT

The plot takes place with tasting. The texture reveals the costume: silk, satin, velvet... The palate delivers the nose promises. Fragrant bouquet of fruit interlaced with oak and a spicy festoon. The symphony is a delight for the tastebuds.

THE THIRD ACT

The finish concludes the sensory journey. Lingering sensuous notes of dried fruit, exotic spices, mysterious rancio. Tastebuds retain an everlasting memory. Even the day after...



THE EMPTY GLASS REVELATION



Sleeping in the peace of the Paradis, old cognacs have stood the test of time in the shelter of their demi-john. They also remain true to their history in the glass.

I love leaving my empty glass on my desk after the tasting. I nose it the day after and I can still capture the delicate fragrances of the cognac in what is prosaically called dry extracts. This is the mark of exceptional liquors. Le Sein de Dieu has still something to tell the day after. Don't deprive yourself from this emotion.





GLOSSARY



FOLLE BLANCHE

Traditional grape variety for Cognac before the vineyards destruction by the phylloxera in the late nineteenth century. The whole vineyard was replanted with Ugni Blanc, a more disease resistant grape.

Grande Champagne

The premier terroir of Cognac, famous for giving elegant and complex eaux-de-vie.

RANCIO

Spanish word that refers to the slow oxidation of spirits or fortified wines, resulting in nutty and earthy flavours. Rancio appears after a minimum of twenty years of maturation. Though it translates by rancid, it is a noble character in accomplished eaux-de-vie.

PARADIS

Sacred inner sanctum of a cognac cellar.



TASTING *by* MARTINE NOUET



COLOUR: Deep amber with vividly glittering mahogany hues.

NOSE: Incredibly alive! The fruit is intact. An explosion of exotic fruit. Passion fruit, dried mango. even that cheeky aroma of pear drop that plunges us into our childhood. I can still smell the grape. Sultanas. A touch of tarte tatin (caramelized apple tart). The Folle blanche slowly unveils its grace and elegance. The fruit gives way to heavier notes. Cedarwood, old leather, spices. Indonesian long pepper. The oak notes themselves change, mingling with incense. Church pew. After a while the "pâtisserie" aromas come back in an appetizing display: crème brûlée, dried apricots poached in a spicy syrup, praliné.

PALATE: Crisp and silky, as precious as raw silk. The palate confirms the promises of the nose. The exotic fruit are delicately wrapped in custard, sprinkled with Indonesian pepper. Passion fruit, mango, guava. The rancio is at its best, earthy, fungal, spicy.

FINISH: Warm and lingering, luscious and sensual. Leaving a thin coat of pepper dust on the tongue. Then a bittersweet chocolate note carries the finish a little further. You don't want it to end.

This cognac has not aged, it has kept an unexpected youth and freshness. It is supple, complex, deep and yet lively and beaming. A cognac sealed with passion.





Jean-Philippe Bergier



TASTING *by* JEAN-PHILIPPE BERGIER

CELLAR MASTER AT BACHE-GABRIELSEN



This unique and exceptional blend is born out of the combination of the best eaux-de-vie of Grande Champagne, Paradis de Bache-Gabrielsen. Only Grande Champagne is able to achieve such complexity!

I chose each of the demi-johns, dating from the beginning of the XIXth century, following the character of each eau-de-vie, and added a twist to this blend by incorporating 1790 vintage. I tried to find a balance between those that have an outstanding bouquet with subtly spiced tanins and those that bring along their floral complexity and unparalleled length. Making this blend, I started with the oldest ones, just as it should be done. Once I had completed the task and left the blend to rest in the shade of our Paradis storehouse, it revealed its extremely rare character, bringing

to life aromas that are no longer to be found, having disappeared together with the grape varieties used 200 years ago:

NOSE: sandalwood (spiced, oriental and smooth), gingerbread, old leather, Santo Domingo cigar box...

MOUTH: powerful and persistent floral notes of linden, sweetness of candied prune, complex coffee notes, spiced tanins...

The exceptional length is due to the origin of these spirits – Cognac Premier Cru, Grande Champagne – and the centuries of ageing!



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, top quality whisky, and art. Today, we are sharing our passion with our customers – a passion for beauty, excellence and uniqueness. Our products are a tribute to human masterpieces. Over the past eight years, more than 7000 clients have trusted Wealth Solutions by purchasing top quality collectibles and using the company's expertise.





Le Sein de Dieu

LE SEIN DE DIEU – limited edition for Wealth Solutions, Cognac Grande Champagne

This cognac is selected from our oldest and finest inventory. As to my best knowledge this blend contains cognacs entirely from the turn of XVIII and XIX century with the oldest ingredient from 1790.

It was bottled in June 2015 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

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The signature below guarantee the authenticity of Le Sein de Dieu, which was bottled in Cognac under the supervision of Bache-Gabrielsen Company.

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Hervé Bache-Gabrielsen
Managing Director at Bache-Gabrielsen





ABOUT THE AUTHOR - MARTINE NOUET



Martine Nouet, a world-renowned French spirits and food journalist and author, is a tireless advocate of outstanding eaux-de-vie like Cognac, Calvados, Armagnac and Rum, she is also a specialist on Whisky. She is annually a judge at the International Wine and Spirit Competition. As Martine puts it, “having nosed Calvados from my childhood at family dinners, I probably kept the memory of that superb eau-de-vie and came to spirits later”.

Now a globally sought after taster and commentator, Martine is regarded as one of the leaders in her field and has been described as in “the world’s top five”. She is known as the Queen of the Still in the world of spirits.



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Martine Nouet, Author



