

Chapter 1 : Little Book of Classic Cocktails by Hamlyn Publishing Group

Put the essential brandy cocktails under your belt--Brandy Fizz, Singapore Sling, Egg Nog, and Hot Brandy Punch--but then have a go at a Horse's Neck, Between the Sheets, French Connection, Bedtime Bouncer, Sundowner, and Coffee Diablo.

Dec 13, in Cognac News A selection of 14 books about Cognac. Here you find a selection of 14 different books about Cognac. Some of those books manage to present the relevant information in a great way, even adding unique pictures and photos of the world of Cognac. You have the opportunity to buy Cognac books via the link at the end of each article. Named after the western French town on the Charente River near Bordeaux, only those spirits distilled in the Cognac region may carry that distinction, according to a French law. Jarrard is an American journalist and novelist based in France since , when he married into a Cognac-region family. Today, the four top-selling manufacturers, Hennessy , Remy Martin, Martell, and Courvoisier , control 74 percent of world Cognac sales, which in amounted to 1. Of million bottles of Cognac produced in , million were exported, according to the Cognac trade bureau. Jarrard offers picturesque details about how the industry leaders got started: Hennessy Cognacs was founded by Richard Hennessy, an 18th-century Irish soldier of fortune who fought for French King Louis XV, after which he stumbled onto the Cognac region and decided to get into the less perilous business of distilling brandy. Grape vines imported from north Texas, where chalky soil was similar to that of the Cognac region, saved the day but also caused a devastating epidemic of mildew. Both of these scourges, Jarrard gloats with the aplomb of an assimilated emigre to France, came from plants imported from the U. While this may dismay some Cognac consumers, others will be pleased to read about the Hennessy Tasting Committee, which meets at 11 a. And Jarrard does a nice job of it, offering a thorough, well-researched and objective history of cognac. He begins with a geological history of the French province of Charente, on the Atlantic coast, where the town of Cognac is located. The Romans brought the first grapes to the region, but it would be centuries before viticulture really took root there. The earliest attempts to make what we now call cognac began during the Middle Ages, as alchemists and apothecaries experimented with putting local grape pressings through their distillation apparatuses. While France evolved from a feudal kingdom into an imperial, colonial power, the cognac-making process developed, although factors like weather and warfare often prevented distilleries from obtaining the necessary raw materials. By the Napoleonic era, however, cognac began appearing on the world market, and its makers worked at refining their product and their methods as demand for the elegant, amber, aromatic brandy increased. Publishers Weekly, January 10, 2. The Little Book of Cognac The United States is the number one market worldwide for cognac, with sales nearly 40 million bottles, reflecting the rare quality, diversity and sophistication that cognac offers. This book provides in valuable information and is the perfect introduction for a wine lover ready to experience the intricacies of cognac. Flammarion presents its series of informative, richly illustrated guides, covering lifestyle and cultural topics. Find out everything you want to know about your favorite subject in one handy volume. Cognac â€” by Nicholas Faith This illuminating study of cognacâ€”written by an internationally recognized expert and leading authority on the subjectâ€”explores the fascinating, often dramatic history of this spirit and the world-famous town of its origin. Nicholas Faith tells an extraordinary story of fraud and reveals how it helped provide the foundation for the system of control that now protects its manufacture and sale. He has written other well-received works on Champagne and on major Bordeaux chateaux, including The Winemasters of Bordeaux. Nicholas lives in London. His curiosity about people and the lives they lead started him in his career and his style is defined by work that appears in a number of international publications, including The Independent. Calabrese introduces the leading families and houses in the business and, decade by decade, gives the fascinating, sinful, and seductive history of cognac. Here, too, are the personal stories of those in the small area in France who produce the golden liquid, a summary of the distillation process from grape to cask to bottle, tasting notes for a selection of the finest vintages , tips of the trade, and handsome photography. An insightful reflection on a very special liquor. Well known throughout the world as an author, cognac expert, and creator of many unique drinks, he is one of only a few experts on

vintage cognac. His books include the bestseller *Classic Cocktails*, which has sold more than , copies. The entries contain extensive tasting notes describing aroma and flavor and providing information about the quality and individual character of each brand. English, translated from German. This book may have occasional imperfections such as missing or blurred pages, poor pictures, errant marks, etc. We believe this work is culturally important, and despite the imperfections, have elected to bring it back into print as part of our continuing commitment to the preservation of printed works worldwide. We appreciate your understanding of the imperfections in the preservation process, and hope you enjoy this valuable book.

Le Cognac 50 pages about the famous eaux-de-vie from Charente, Southwest France. *Cognac and Other Brandies* 98 pages of Cognac and description of other brandies, spirits and beverages. *Cognac Cookery* 57 pages of Cognac Cookery could be interesting. The first part explores the intricate and diverse methods of producing cognac, and tells the extraordinary story of a brandy-producing region that fought to establish its own name and place. The second section describes how to get the most enjoyment out of drinking this superb liquor, and offers a selection of cocktail recipes. There is also advice on choosing the perfect cognac glass , matching different ages and styles to your personal taste, and even pairing a glass with a fine cigar. Full-color photos and illustrations. He was so thrilled with the book that he actually liked it more than his new tasty beverage! The best part of this book is the many pages dedicated to the history of Cognac and the various brands and sub-brands. And I had no idea that Cognac was basically a descendant of Brandy! *The Cognac Companion* provides helpful information on how to read Cognac labels, what glassware to use, and if your favorite Cognac house accepts visitors. The Cognac house listing is a great way to expand your knowledge beyond what you might find in your local retailer. I would recommend this book to the casual consumer as well as the connoisseur. *A taste for Cognac A* 64 pages fiction book. I have no idea how the story is like, but I found it somehow interesting. On the cover it says: Translated from the French.

Chapter 2 : The Little Book of Gin Cocktails | Eat Your Books

Over 50 Brandy-based cocktails from the popular Brandy Alexander to the unusual Frozen Apricot Sour. Includes tips, anecdotes and notes on the origins of drink names. The perfect party companion for cocktail lovers.

History[edit] The origins of brandy are tied to the development of distillation. While the process was known in classical times, it was not used for significant beverage production until the 15th century. It is also thought that wine was originally distilled to lessen the tax which was assessed by volume. The intent was to add the water removed by distillation back to the brandy shortly before consumption. It was discovered that after having been stored in wooden casks , the resulting product had improved over the original distilled spirit. Non-volatile substances such as pigments, sugars, and salts remained behind in the still. As a result, the taste of the distillate was often quite unlike that of the original source. As described in the edition of Cyclopaedia , the following method was used to distill brandy: This liquor, distilled only once, was called spirit of wine or brandy. Purified by another distillation or several more , this was then called spirit of wine rectified. The second distillation was made in balneo mariae and in a glass cucurbit, and the liquor was distilled to about one half the quantity. This was further rectified as long as the operator thought necessary to produce brandy. To shorten these several distillations, which were long and troublesome, a chemical instrument was invented that reduced them to a single distillation. To test the purity of the rectified spirit of wine, a portion was ignited. If the entire contents were consumed by a fire without leaving any impurities behind, then the liquor was good. Another, better test involved putting a little gunpowder in the bottom of the spirit. If the gunpowder could ignite after the spirit was consumed by fire, then the liquor was good. At the end of the 19th century, the western European markets, including by extension their overseas empires, were dominated by French and Spanish brandies and eastern Europe was dominated by brandies from the Black Sea region , including Bulgaria , the Crimea , and Georgia. In , David Sarajishvili founded his brandy factory in Tbilisi, Georgia, a crossroads for Turkish, Central Asian, and Persian trade routes and a part of the Russian Empire at the time. Wine brandy is produced from a variety of grape cultivars. A special selection of cultivars, providing distinct aroma and character, is used for high-quality brandies, while cheaper ones are made from whichever wine is available. It is made from early grapes in order to achieve higher acid concentration and lower sugar levels. The yeast sediment produced during the fermentation may or may not be kept in the wine, depending on the brandy style. In the second stage, low wine is distilled into brandy. The liquid exits the pot still in three phases, referred to as the "heads", "heart" and "tails" respectively. The weak portion on the end, "tail", is discarded along with the head, and they are generally mixed with another batch of low wine, thereby entering the distillation cycle again. The middle heart fraction, richest in aromas and flavours, is preserved for later maturation. The heat under which the product is distilled and the material of the still usually copper cause chemical reactions to take place during distillation. This leads to the formation of numerous new volatile aroma components, changes in relative amounts of aroma components in the wine, and the hydrolysis of components such as esters. Brandy is usually produced in pot stills batch distillation , but the column still can also be used for continuous distillation. Choice of the apparatus depends on the style of brandy produced. Usually, brandies with a natural golden or brown colour are aged in oak casks single-barrel aging. Some brandies, particularly those from Spain, are aged using the solera system, where the producer changes the barrel each year. After a period of aging, which depends on the style, class and legal requirements, the mature brandy is mixed with distilled water to reduce alcohol concentration and bottled. Some brandies have caramel colour and sugar added to simulate the appearance of barrel aging. When drunk at room temperature, it is often slightly warmed by holding the glass cupped in the palm or by gentle heating. Excessive heating of brandy may cause the alcohol vapour to become too strong, causing its aroma to become overpowering. Brandy drinkers who like their brandy warmed may ask for the glass to be heated before the brandy is poured. It is used to create a more intense flavour in some soups, notably onion soup. In English Christmas cooking, brandy is a common flavouring in traditional foods such as Christmas cake, brandy butter, and Christmas pudding. It is also commonly used in drinks such as mulled wine, drunk during the festive season. The flames

consume most of the alcohol but the pudding is left with a distinctive flavour. Terminology and legal definitions[edit] The term brandy is a shortening of brandywine, which was derived from the Dutch word brandewijn, itself derived from gebrande wijn, which literally means "burned wine". If pomace is the raw material, the beverage may be called " pomace brandy ", "marc brandy", "grape marc", "fruit marc spirit", or "grape marc spirit"; "marc" being the pulp residue after the juice has been pressed from the fruit. Grape pomace brandy may be designated as " grappa " or "grappa brandy". In the European Union , there are regulations [14] that require products labelled as brandy, except "grain brandy", to be produced exclusively from the distillation or redistillation of grape-based wine or grape-based "wine fortified for distillation" and aged a minimum of six months in oak. According to the Canadian food and drug regulations, Brandy shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained by the distillation of wine. The minimum specified aging period is six months in wood, although not necessarily oak provision B. Caramel, fruit, other botanical substances, flavourings, and flavouring preparations may also be included in a product called brandy provisions B. Varieties and brands[edit] Most of American grape brandy production is situated in California. Armenian brandy has been produced since the s and comes from the Ararat plain in the southern part of Armenia. Bottles on the market are aged anywhere from 3 to 20 years. Armagnac was the first distilled spirit in France. Its usage was first mentioned in by Vital Du Four in a book of medicine recipes. Armagnacs have a specificity: Cognac comes from the Cognac region of France, [1] and is double distilled using pot stills. It may contain caramel , fruit and other botanical substances, and flavouring preparations. Mature distillates are made from sun-dried Savatiano , Sultana and Black Corinth grape varieties blended with an aged Muscat wine. It has a protected designation of origin PDO. The name Pisco derives from the Peruvian port of the same name. Pisco is still made in Peru and Chile but the right to produce and market it is subject to disputes between both countries. Because of this, South African brandies are a very high quality. Colour, texture and finish are most resembling those of their French and Spanish counterparts. Northern Italy is also noted since the Middle Ages for another type of wine spirit, Grappa , which is generally colourless but has some top-shelf varieties called barrique which are aged in oak casks and achieve the same caramel colour as regular brandies. There is a vast production of Stravecchios and Grappas in Italy, with more than large, medium or small distilleries in operation. Ticino is also allowed to produce pomace brandy under the name of Grappa. The European Union and some other countries legally enforce the use of "Cognac" as the exclusive name for brandy produced and distilled in the Cognac area of France, and the name "Armagnac" for brandy from the Gascony area of France. Both must also be made using traditional techniques. Since these are considered "protected designation of origin", a brandy made elsewhere may not be called Cognac in these jurisdictions, even if made in an identical manner. Labelling of grades[edit] Brandy has a traditional age grading system, although its use is unregulated outside of Cognac and Armagnac. These indicators can usually be found on the label near the brand name: In practice the term is used by producers to market a high-quality product beyond the official age scale. Brandy de Jerez Solera: Brandy de Jerez Solera Reserva: Brandy de Jerez Solera Gran Reserva: Russian brandies traditionally called "Cognac" within the country , as well as brandies from many other post-Soviet states except Armenia use the traditional Russian grading system that is similar to the French one, but extends it significantly: Beyond the French system and designates the blends older than 20 years.

Chapter 3 : Brandy - Wikipedia

This bestselling Little Black Book includes more than recipes for classic cocktails, martinis, punches, tropical drinks (with or without umbrellas), dessert drinks, naughty-sounding cocktails (like "Between the Sheets" and "French Kiss"), tips on cocktail culture, a glossary, and amusing anecdotes.

Chapter 4 : The Little Book Of Cocktails | Download PDF EPUB eBook

Buy Little Book of Brandy Cocktails (Little Book of Cocktails) by Hamlyn (ISBN:) from Amazon's Book Store. Everyday

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Chapter 5 : Little Book of Brandy Cocktails - www.nxgvision.com - The Essential Philippine Wedding Planning

*The Little Book of Gin Cocktails (Little Book of Cocktails) [Nikolij] on www.nxgvision.com *FREE* shipping on qualifying offers. Cheers! A crisp gin drink is a delightful thing, and these recipes present a tempting variety of cocktails.*

Chapter 6 : The Big Sleep Cocktail (Champagne and Cognac) - Cookbook Archaeology

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Chapter 7 : Little Book of Non-alcoholic Cocktails | Eat Your Books

Nice pocket-sized book on cocktails that contains all the classics, including the Black Russian, Bloody Mary, Daiquiri, Dry Martini, Pina Colada, Rusty Nail, Singapore Sling, Tequila Sunrise, Tom Collins, and many, many more.

Chapter 8 : Brandy Cocktail Recipes

Blend the rum, brandy, sugar syrup and milk with crushed ice until all the ingredients are properly combined. Pour directly into a chilled cocktail glass.

Chapter 9 : The Little Book of Cocktails : The Whisky Exchange

The Duchess of Northumberland's Little Book of Cocktails, Cordials and Elixirs. [Isobel Jane Miller Percy Northumberland, Duchess of.] -- Combining the fascinating archive of the first Duchess of Northumberland with the expertise of Jane, the present Duchess and the creator of the famous Poison Garden at Alnwick Castle, this unique.