



Animation of the Distillation Procedure

WHY IS DISTILLATION NECESSARY?

Alcohol is a product of the fermentation of sugars, found in its natural form in fruit as fructose and glucose. Alcohol is also associated to many other components and must therefore be isolated from them. This operation is performed by distillation. The principle of distillation is based on the volatility differences of these components. In a distilled eau-de-vie we only find those volatile substances that make up the main features of the bouquet.

WHICH WINES ARE DISTILLED?

Cognac is obtained by the distillation of white wines harvested in the Controlled Appellation area. These wines have a high acidity and a low alcohol content.

A PERFECT STILL



Distillation is carried out in two "chauffes", that is, in two separate heatings, using a special Charentais copper still. It is made of a uniquely shaped boiler heated on a naked flame topped by a still-head in the shape of a turban, an olive, or an onion, and prolonged by a swan-neck tube that turns into a coil and passes through a cooling tank referred to as "the pipe".

THE DISTILLATION METHOD

Unfiltered wine is poured into the boiler and brought to the boil. Alcohol vapours are freed and