

LES BRÛLÉRIES MODERNES



Delpech - Fougerat

Delpech Fougerat VS cognac is distilled with lees in traditional Charente style stills. The grapes come from our vineyards which extend to one hundred hectares around the Petite Champagne and Fin Bois “terroirs”.

Aged for a minimum of two years in oak casks, and appreciated by mixologists. The ideal base for cocktails like the Summit for example.

SIGHT: Amber

AROMA: The nose is floral with touches of pear.

TASTE: On the palate, it is elegant and fruity.

DESIGNATION: Cognac VS

BOTTLES PER CASE: 6

VOLUME: 750ml

ALCOHOL PER VOLUME: 40%



ALMOST 250 YEARS AFTER ITS ORIGIN, DISTILLERIE VINET-DELPECH HAS CREATED THE BRAND “LES BRÛLÉRIES MODERNES”, IN CHARGE OF THE GROUP’S RANGE.

BRÛLÉRIE? This word, which means “the act of burning” dates back to the fifteenth century, originally refers to the place where we distil (burn) the Eaux-de-vie, the heart of the business of Les Brûleries Modernes.

MODERNE? (modern)? Managed since 1991 by an engineer, Bruno Delannoy, Distillerie Vinet-Delpech today provides Les Brûleries Modernes, led by his son Jean-Baptiste, with top infrastructure (13 pot stills, 22,000 hectolitre tank