



A LITTLE HISTORY

Bordeaux’s eau-de-vie enjoyed a fine reputation in the 19th century. Distilling the wine in this fashion enabled producers to maintain the value of their stocks in the event of over-production. After falling into decline for a century, it was in the 1970s that this wine brandy began to attract renewed interest.

The wines used are similar to those produced in Cognac. Historically, eau-de-vie distilled in the north of the Gironde had the right to be called Cognac. In 1911, the Hauts de Gironde became part of the Bordeaux appellation, which had some advantages, but meant that it could no longer be described as cognac.

WHAT IS IT?

Made from white wine produced in the Gironde, “Fine Bordeaux” is a translucent eau-de-vie, or brandy. Its amber colour deepens with time, providing an indication of the long ageing process in French oak barrels.

The white wines that are distilled to make Fine Bordeaux are produced from the same grape varieties as Nouvelle Aquitaine’s other spirits (Cognac, Armagnac), that is to say, Colombard (Gers), Sémillon, and Ugni Blanc (Charente).

Fine Bordeaux has been granted protected designation of origin (PDO) status.

It is the only spirit that is produced in Bordeaux’s vineyards.

The vines are selected before the harvest and, from the growing cycle through to the vinification, everything is optimized for the production of wines that are suited to distillation (low ABV and high acidity, which helps to protect the wines).

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FINE D’ALIÉNOR

BORDEAUX SPIRIT



HOW DO WE MAKE IT?

Eau-de-vie is made by distilling white PDO Bordeaux wines that are produced in the Haute Gironde. Fine Bordeaux is thus a concentration of all the aromas and flavours of Bordeaux’s vineyards. During distillation, the wines are heated twice (the Charentes method), which enables the finest flavours to be extracted, and then aged in oak barrels, where the eau-de-vie acquires its note of honey and characteristic colour. The blending of the complex flavours that gives Fine de Bordeaux its unique quality takes place during the natural ageing of the brandy in French oak barrels deep in our cellars in the heart of the vineyards in the Haute Gironde. This expertise is passed from one generation of distillers to the next.

WHO MAKES IT?

The Distillerie Vinicole du Blayais (DVB) is a medium-sized family business, located in the world’s most prestigious vineyard: Bordeaux. It is the oldest production site in France. **Historic producers of Fine Bordeaux, we instigated the creation of the PDO in 1974.** Our marketing strategy has enabled considerable support for winegrowing in Bordeaux, with the development of a dedicated vineyard. This diversification plays an important role in the sustainability of the vineyard.



LA FINE ONE-YEAR-OLD

As a relatively young spirit, Fine One-Year-Old can be used on a less exclusive basis than Cognac (in the production of cocktails). Light and very flavourful, this eau-de-vie is accessible to all palates, making it the perfect entry-level experience for anyone wishing to explore the world of French brandies.



LA FINE NAPOLÉON SIX-YEARS-OLD

This is made from a selection of the best wines before distillation. We then monitor the batches of eau-de-vie during the ageing process, to assess their aromatic potential and finesse. We recommend it for anyone who enjoys a brandy at the end of a meal.



LA FINE HORS D'AGE (“BEYOND AGE”)

The oldest eau-de-vie used in this blend dates from 1979, which is when production began in the Fine Bordeaux appellation. This exceptional Fine is a marriage of our best brandies, selected from our oldest stocks.



PDO GIRONDE:
PROTECTED DESIGNATION OF ORIGIN
FINE BORDEAUX (SEPTEMBER 2013)



Category: wine brandy as defined in annex II, point 4 of EC regulation no. 110/2008.

We are:
THE ONLY SPIRIT PRODUCED IN BORDEAUX – THE WORLD’S MOST PRESTIGIOUS VINEYARD

