



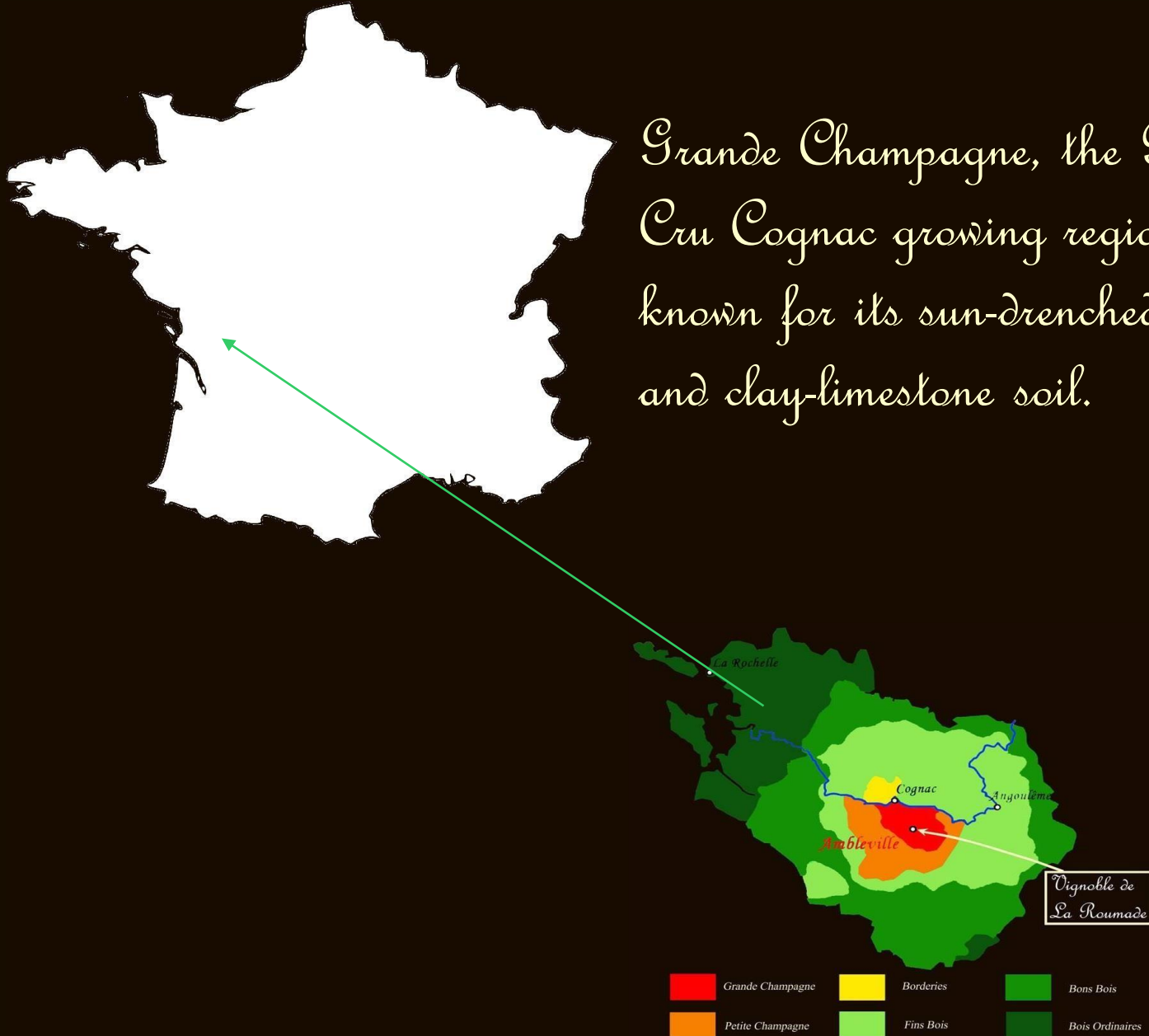
COGNAC COUPRIE

Ancestral know-how for your pleasure today

Since 1730

The vineyard

Grande Champagne, the Premier Cru Cognac growing region, is known for its sun-drenched hillsides and clay-limestone soil.



Grande Champagne

Our vineyards are in the heart of this outstandingly fine terroir.



The know-how

Since the very beginning, our family has always been devoted to producing fine Cognac...



Paul Couprie



Robert et André Couprie



Michel Couprie



Laurent Couprie

Our family have been vine-growers at Ambleville in the Grande Champagne area of Cognac since 1730. We also maintain the family tradition of distilling our own wine to make fine, flavourful, elegant Cognac, for the pleasure of discerning connoisseurs.

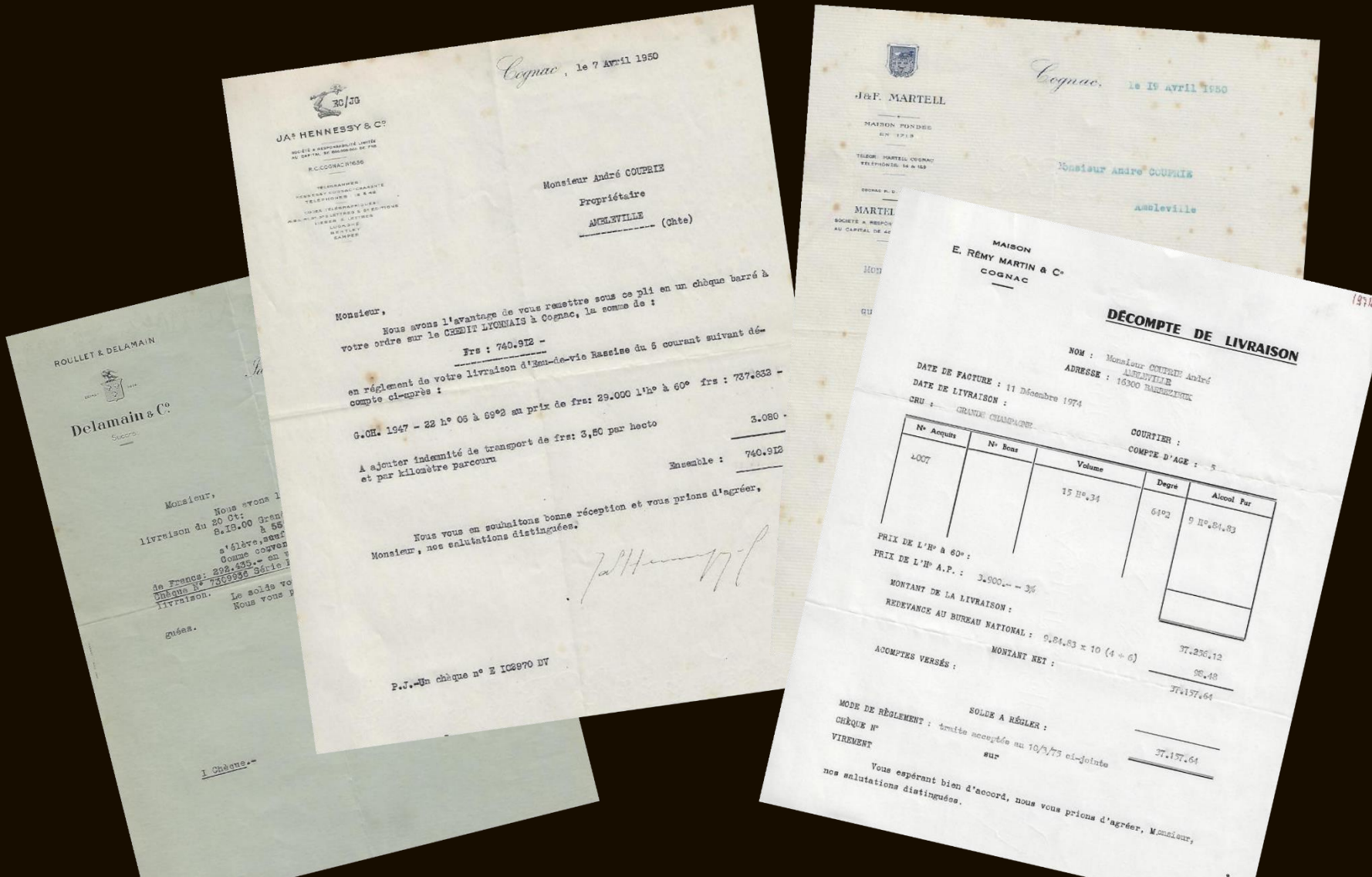
*Manual press of
Couprie's family,
20th century*



*Harvest in "La Roumade",
1937.*

The contracts

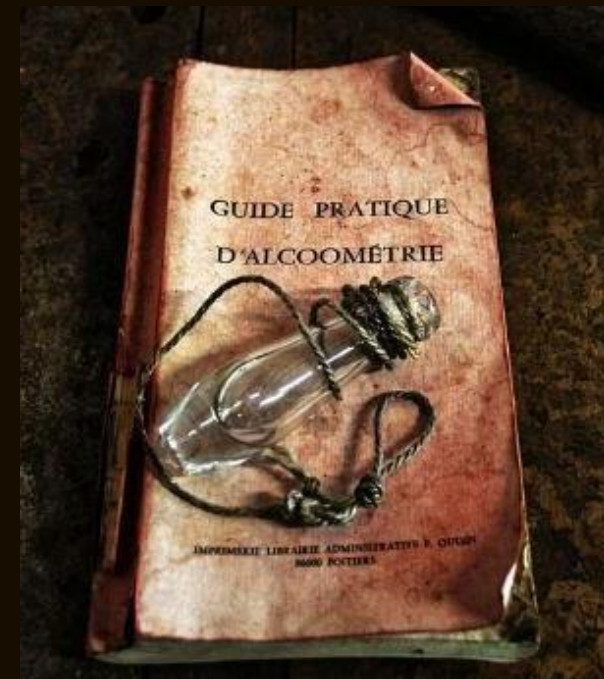
Partnerships, collaborators



The estate

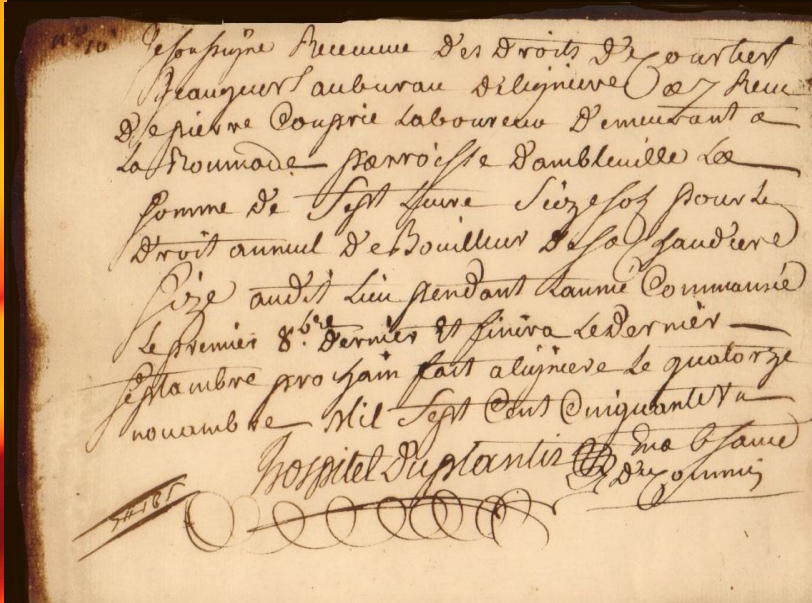


La Roumade



The distillation

Distillation permit issued to Pierre
Couprie on November 14th 1750



The wines are stirred before distillation to enhance aromatic concentration. Double distillation is the focus of our centuries' old craft, and the distiller's nose is still the only instrument capable of selecting the finest eaux de vie.

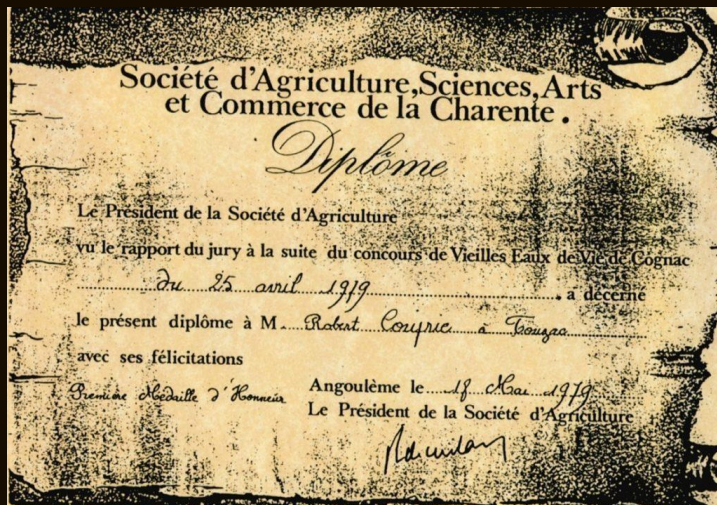
The ageing



The long patient ageing process takes place in our ancient, dark, slightly humid cellars. Our Cognac is aged exclusively in Limousin oak barrels, gradually acquiring a deep, amber colour and exquisite flavour.



Our diplomas and medallists



Our range of products



We invite you to enjoy our heritage. We offer a range of fine liqueurs based on fruit and Cognac, as well as Pineaux des Charentes, a subtle, harmonious blend of Cognac and grape juice, as well as our classic Cognacs, including some laid down in the cellars by previous generations.

Our Pineaux des Charentes



Pineau is a unique beverage. It is more than just a wine: a subtle blend of fresh Charente grape juice and Cognac. Tasting is a pleasure for your eyes and nose, as well as your palate. Pineau des Charentes is best appreciated chilled, but not too cold.

Our Liqueurs



Six delicious flavours Orange, Pear, Coffee, Almond, Raspberry, Apricot.

Liqueurs aged for at least two years in Limousin oak barrels to bring about a successful marriage of fruit and alcohol. Our unusual liqueurs are made from a careful blend of fruit extracts and natural flavourings with Grande Champagne Cognac to produce a light, very fruity drink. These liqueurs are enjoyable on their own or in a cocktail. Round and delicious, they make an ideal accompaniment to desserts.

Our Cognacs



We use ancient traditional methods to produce five types of Cognac. These are distinguished by age, flavour and bouquet. But they all have one thing in common, their beautiful amber hue, a sign of their long maturing period in Limousin oak barrels, in the darkness of our cellars.

Cognac VS Sélection



This Cognac has been aged in oak barrels for a few years in our cellars. While this young, powerful Cognac does not show much oak influence, it has rich aromas and a round, attractive flavour.

The colour is slightly amber due to barrel ageing.

This young, well-balanced Cognac is enjoyable either as an after dinner drink or an aperitif – either straight-up or on the rocks.

VSOP

After ageing in new oak, this Cognac spends several years in barrel in the traditional cellars in Amblesville.

This Cognac has a highly original personality thanks to a fruity bouquet combining finesse and subtlety.

An elegant introduction to a meal – an ideal aperitif on the rocks, in a long drink or in cocktail.

It will also awaken your palate with a gentle warmth as an after dinner drink.



Napoléon



The youngest Cognac in this blend is aged for long time in Limousin oak barrels (including several years in new barrels).

Elegant copper highlights, a lingering bouquet, and a powerful, round flavour make this a very distinguished Cognac.

The oaky characteristics and candied fruit flavours coat the palate after the first sip.

This typical Grande Champagne will find favour with connoisseurs at the end of a meal.

XO, très vieille réserve



This amber-coloured XO has a complex range of aromas, particularly hints of honey and vanilla. This powerful, elegant Cognac reveals subtle spicy overtones on the palate. It's tremendously long aftertaste is rich, powerful, and warm.

This XO, made with expertise handed down from generation to generation, has an oaky character provided by Limousin oak barrels. The blend has been patiently aged, and the youngest component has already spent very long time in barrel.

The smoothness and aromatic intensity of this XO are best appreciated at the end of a meal. Be sure to take the time to savour its subtle flavours as they develop deliciously on the palate.



Hors d'Âge



This rich, expertly-blended Cognac is distilled in a generations-old 10 hectolitre pot still and aged in Limousin oak barrels in our calm, dark, humid cellars. Patient natural ageing has done wonders for this Hors d'Âge blend.

This Cognac epitomises the expertise and care lavished by several generations. It reflects the best possible use of oak to reveal and highlight a beautiful mahogany colour and an intense rancio aroma. The Folle Blanche variety gives this Hors d'Âge an unusual character.

This Cognac reflects the unique essence of the Charentais terroir. You will delight in discovering the leather and cigar-box aromas typical of fine old Cognac.



Fleur de vigne



A brandy made from grapes grown in Grande Champagne and double distilled on its lees, like a Cognac. Fleur de Vigne is reduced in stages to an alcoholic degree of 42°, without barrel ageing.

Totally colourless, this « Grande Champagne Brute » will surprise you by its aromas that express all the delicacy of Ugni Blanc and the finesse of Charentais distillation.

Fleur de Vigne is best enjoyed chilled, at a temperature of 12 to 14 degrees. Served in a frosted glass, this is an ideal drink to accompany desserts such as sorbets and chocolates. It is also a great ingredient in cocktails, or on its own with smoked salmon.

Pineau des Charentes Blanc



The secret of producing Pineau des Charentes is knowing how to make an expert blend of fresh grape juice (from the Ugni Blanc and Colombard varieties) and old Cognac.

This Pineau des Charentes has been aged in oak barrels for several years, so the blend of grape juice and Cognac is very harmonious. This subtle, well-balanced drink has a golden-amber colour and is best enjoyed at a temperature of 5-8° C.

This sweet, mild drink is ideal as an aperitif, in a cocktail, or served with foie gras.

Pineau des Charentes Rouge



The blend Merlot, Cabernet, and Cognac provides a unique pale ruby-red colour. Barrel aging brings out heady, fruity flavours. There is a wonderful balance between sweetness and concentration. Best enjoyed at a temperature of 5-8° C.

This Pineau des Charentes reveals its long, balanced aftertaste as an aperitif or in a cocktail. It is also a perfect accompaniment to melon or fresh fruit salad.

Pineau des Charentes Extra vieux



This extra old Pineau is the result of long, patient barrel ageing, which contributes to a sumptuous, elegant bouquet. Due to long ageing, this Pineau has the colour of old gold, with coppery highlights.

It is deliciously soft on the palate with a full range of flavours, including hints of walnuts, hazelnuts, and candied fruit.

Exceptionally sweet and smooth as an aperitif, it is also perfect with foie gras, white meats, Roquefort cheese, and ice cream – a wonderful accompaniment to all your special meals!

Orange Liqueur



Liqueurs aged for at least two years in Limousin oak barrels to bring about a successful marriage of fruit and alcohol.

Our unusual liqueurs are made from a careful blend of fruit extracts and natural flavourings with Grande Champagne Cognac to produce a light, very fruity drink.

This liqueur is enjoyable on its own or in a cocktail. Round and delicious, it makes an ideal accompaniment to desserts.

Suggestion: orange liqueur and vanilla ice cream

Raspberry Liqueur



Liqueurs aged for at least two years in Limousin oak barrels to bring about a successful marriage of fruit and alcohol.

Our unusual liqueurs are made from a careful blend of fruit extracts and natural flavourings with Grande Champagne Cognac to produce a light, very fruity drink.

This liqueur is enjoyable on its own or in a cocktail. Round and delicious, it makes an ideal accompaniment to desserts.

Suggestion: raspberry liqueur and strawberry tart.

Apricot Liqueur



Liqueurs aged for at least two years in Limousin oak barrels to bring about a successful marriage of fruit and alcohol.

Our unusual liqueurs are made from a careful blend of fruit extracts and natural flavourings with Grande Champagne Cognac to produce a light, very fruity drink.

This liqueur is enjoyable on its own or in a cocktail. Round and delicious, it makes an ideal accompaniment to desserts.

Cocktail suggestion: 1/4 Cognac, 1/4 apricot liqueur, 1/2 orange juice and a dash of strawberry squash

Pear Liqueur



Liqueurs aged for at least two years in Limousin oak barrels to bring about a successful marriage of fruit and alcohol.

Our unusual liqueurs are made from a careful blend of fruit extracts and natural flavourings with Grande Champagne Cognac to produce a light, very fruity drink.

This liqueur is enjoyable on its own or in a cocktail. Round and delicious, it makes an ideal accompaniment to desserts.

Suggestion: pear liqueur and rich chocolate cake.

Coffee liqueur



Liqueurs aged for at least two years in Limousin oak barrels to bring about a successful marriage of fruit and alcohol.

Our unusual liqueurs are made from a careful blend of fruit extracts and natural flavourings with Grande Champagne Cognac to produce a light, very fruity drink.

This liqueur is enjoyable on its own or in a cocktail. Round and delicious, it makes an ideal accompaniment to desserts.

Suggestion: coffee liqueur and tiramisu

Almond Liqueur



Liqueurs aged for at least two years in Limousin oak barrels to bring about a successful marriage of fruit and alcohol.

Our unusual liqueurs are made from a careful blend of fruit extracts and natural flavourings with Grande Champagne Cognac to produce a light, very fruity drink.

This liqueur is enjoyable on its own or in a cocktail. Round and delicious, it makes an ideal accompaniment to desserts.

Suggestion: to perfume cakes plain or fruit, all kinds of cookies.



Savoir-faire ancestral, plaisir d'aujourd'hui
Ancestral know-how for your pleasure today

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