



**LISE BACCARA**

— SPIRITUEUX AUTHENTIQUES —

**Cognac for Connoisseurs  
& Neophytes**

1978

# Lise Baccara, House of Cognac

Created in 1988, Lise Baccara was initially the joint effort of several independent cognac growers. With a global market driven by a steady, exponential demand since the 90's, the House has progressively expanded its range to include original creations over the last decades.

In addition to our line of pure cognac cuvées, Lise Baccara has developed ranges of cognac-based liqueurs, naturally flavored with aromatic plants and fruit. The House started 25 years ago with a wide range of flavored Troussepinètes, a traditional, local liqueur flavored with blackthorn shoots. Recently, we took inspiration from the French Caribbean and developed a new range of cognacs arrangés. Our Cognac comes from the marriage of the finest *eaux-de-vie* (15 years old minimum), selected from our oldest stock and made with grapes from our own vineyards.

## Natural Flavors

Lise Baccara makes a point of using solely natural or organic ingredients to give its cognac all its depth and characteristic notes. Unlike most spirits producers, we never use artificial aromas; our flavors are only revealed through the maceration of natural ingredients.

## Sweet Finesse

Each House of Cognac develops its own notes for their signature cuvées; some dryer than others. At Lise Baccara, we are fully aware that cognac can be an acquired taste and we believe it should be made as accessible to newcomers as can be. Lise Baccara cognacs are refined, elegant, and slightly sweeter.

## Recognition & Awards

Lise Baccara is regularly rewarded for the originality and the great gustatory quality of its recipes in France and abroad : in the USA we won 3 awards (in San Francisco, New York, and Miami) for our 20 years old XO Cognac, traditional Troussepinète and cognac cocktails.



# Meet The Maître Liquoriste



One of the co-founders of Lise baccara, Gérard Paignon is now both its CEO & maître liquoriste. His creativity is behind the brand's many recipes.

## What brought you to the world of Cognac?

I am actually a 3rd generation Cognac grower. Before Lise Baccara, I already grew and distilled my own Cognac, first with my father, then on my own after I graduated from oenological school and became a Maître Liquoriste.

## What really makes your Cognac different?

Just like Whisky, Cognac can be dry and aggressive on the tongue. Someone trying it for the first time and stumbling upon a very dry cuvée might decide that it is simply not for them. Our cognac is distilled differently to reveal the sweetest notes in each cuvée, allowing a wider audience to enjoy it. It is not sweet per se, but it is less dry than other cognacs; definitely more accessible.

## Is that what drove you to create fruity lines of cognac liqueurs?

Yes. Cognac-based liqueur is also a good way to introduce cognac to neophytes. Our extensive range of naturally flavored cognacs offers a world of flavors to curious alcohol explorers, from red fruit to exotic cocktails. Once taste buds are accustomed to the notes of our cognac, one is ready to try its original taste with a pure, unflavored cuvée... or to try more of our flavored specialties.

## How do you come up with new flavors?

Whether it is for a custom order or just to develop our range, I constantly try new, unusual mixes in small batches. I also interview employees and customers to get new ideas. I only use fresh, natural ingredients and I prefer to work in season to limit our carbon footprint, but we are able to create new recipes on demand at any time.

# Cognac

An AOC spirit, Lise Baccara cognac is made with grapes only sourced in the House's vineyard and vinified in their cellars. With an alcohol content around 9%, the resulting wine is distilled twice in a partner distillery next door, producing a range of exquisite, amber gold cognacs.



## Cognac Extra

40 ° - Aged 20 years in oak barrels

**Color:** Incandescent gold, bright and dense with amber shades.

**Bouquet:** a nose with notes of smoke, vanilla and soft oak, accents of frangipane, candied pear and greengage.

**Palate:** very round and sweet notes that start with an intense fruit taste highlighted with invigorating acidity.



## Cognac XO

40 ° - Aged 10 years in oak barrels

**Color:** intense and luminous amber with an orange sheen

**Bouquet:** A tasty blend of vine flowers and cinnamon combined with voluptuous scents of muscat and marzipan.

**Palate:** Elegant and creamy attack; finish with notes of caramelized blond tobacco and fine woody notes.



## Cognac XXO

40 ° - Aged 20 to 45 years in oak barrels

**Color:** Deep, glittering amber.

**Bouquet:** The first nose mixes notes of cinnamon and nutmeg, completed by sweet blond tobacco and subtle scents of forest floor.

**Palate:** a round attack evolves towards a rich, delicately spiced mid-palate with notes of cinnamon. The length on the palate exceeds expectations.

## Cognac VSOP

40 ° - Aged 6+ years in oak barrels

**Color:** Incandescent gold

**Bouquet:** the bouquet evokes cooked citruses enveloped in a sweet perfume of honeysuckle

**Palate:** A warm finale with spice accents and tangy fruit notes. A beautiful balance.



# Troussepinète

Troussepinète is a traditional blackthorn wine that started appearing in the 19th century near Cognac, France. A rare thorny bush, blackthorn is so thick that it is hard to handle and impossible to cross. It grows wild and randomly, especially on the edge of forests. Young shoots are handpicked and macerated first in Lise Baccara fine Cognac, then in wine, during a total period of 3 months. This complex maceration and blending allow for the delicate extraction of subtle aromas from thorns, giving Lise Baccara's Troussepinète its unique taste.



## Traditional Troussepinète

*Macerated in either red (cabernet franc) or white wine (ugni), our traditional Troussepinète is available in 2 colors: red & white*

**Color:** dense ruby & copper gold

**Nose:** a deep bouquet dominated by fruity notes of sloe

**Palate:** subtle aromas of natural almond balanced with the distinctive, almond-like taste of thorns shoots.

*Best served cold, perfect for a pre-meal drink and a very good alternative to dessert wines, especially for dark chocolate desserts. Can also be served mixed with tonics.*

## Organic Troussepinète

*To make our organic Troussepinète, only organic shoots are collected before macerating in organic Cognac and wine.*

**Color:** light ruby

**Nose:** pleasant, fruity, notes of fruit and fortified wine

**Palate:** pleasant, sweet, plum and red fruit aromas.



## Fruit-flavored Troussepinète

*To make fruit-flavored Troussepinète, fruit is carefully selected and macerated in cognac before being macerated in wine (cabernet franc for red fruit, ugni for white fruit)*

Fruit-flavored Troussepinètes are available in 7 flavors, including 2 scrumptious fruit cocktails:

- Walnut
- Raspberry
- Cherry
- Peach
- Mirabelle
- White fruit (quince & pear)
- Red fruit (cherry, raspberry, strawberry and blackberry)

# Cognac Arrangé

For its cognac arrangé, Lise Baccara found inspiration in the French Caribbean tradition of rum arrangé; a rum in which fruit has macerated for 3 months, infusing all its natural flavors into the spirit. Cognac arrangé is produced using the same method: fresh fruit is selected locally in season and directly cut and left to macerate in the finest Lise Baccara cognac for a duration of 3 months.



## Our Cognacs Arrangés

*To make our organic Troussepinète, only organic shoots are collected before macerating in organic Cognac and wine.*

Lise Baccara's collection of Cognacs arrangés offers a wide array of flavors:

- **Orange-vanilla-cinnamon** (with macerations of orange zest, natural vanilla beans and cinnamon sticks)
- **Red fruit** (with cherry, strawberry & raspberry)
- **Exotic** (with pineapple, mango, papaya, & rhubarb)

**Palate :** the attack is smooth and vivacious in the same time, followed by a warm and silky veil of fruity accents...

*Best served on similar occasions as Rhum arrangé : pre-meal drinks, for dessert or as a post-meal digestive. Pair it with chocolate desserts, crepes or pancakes, pudding... But also with tapas or asian dishes for a tasty sweet and savory experience*



## Mixology

*Neat or on ice, Lise Baccara's Cognac Arrangé, Orange-Vanilla-Cinnamon, is better served cold and can be poured into two easy cocktails:*

**The Roof :** 50% of Lise Baccara's Cognac Arrangé O-V-C - 50% of tonic or sparkling water, in a long drink glass.

**The Roof Top :** 50% of Lise Baccara's Cognac Arrangé O-V-C - 50% of Champagne (or sparkling wine) and a slice of lime, in a Champagne flute.



Our Cognac arrangé range is also available in smaller 20 or 25cl bottles, and can be packaged as a set featuring all 3 flavors

# Customization & Orders

*Lise Baccara offers a full service for clients in need of a customized product, from packaging to recipe.*

## Recipe

At Lisa Baccara, anything is possible. Make a suggestion or ask for a specific recipe and the team will offer advice or trials to study dosages and flavors. Any new recipe will take between 3 and 6 months to be finalized.

## Packaging

The company is also able to offer a fully customized bottle following any brief. Collaborating with a design studio, they work within budget and graphical guidelines to ensure that the final product will correspond entirely to the client's expectations.

There is no limit to their creativity:

- Bottle labels: serigraphy, transparent or tin labels, engravings, etc
- Caps: glass, wooden or plastic, with or without engravings, etc.

### Minimum order

- For branded products: 500 btl
- For custom creations: 2,000 to 3,000 btl

### Timeframe

- For any original creation: 60 days on first order
- For any other product: 45 days on first order

*Planned reorders can take as little as 15 days.*





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## Contact

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