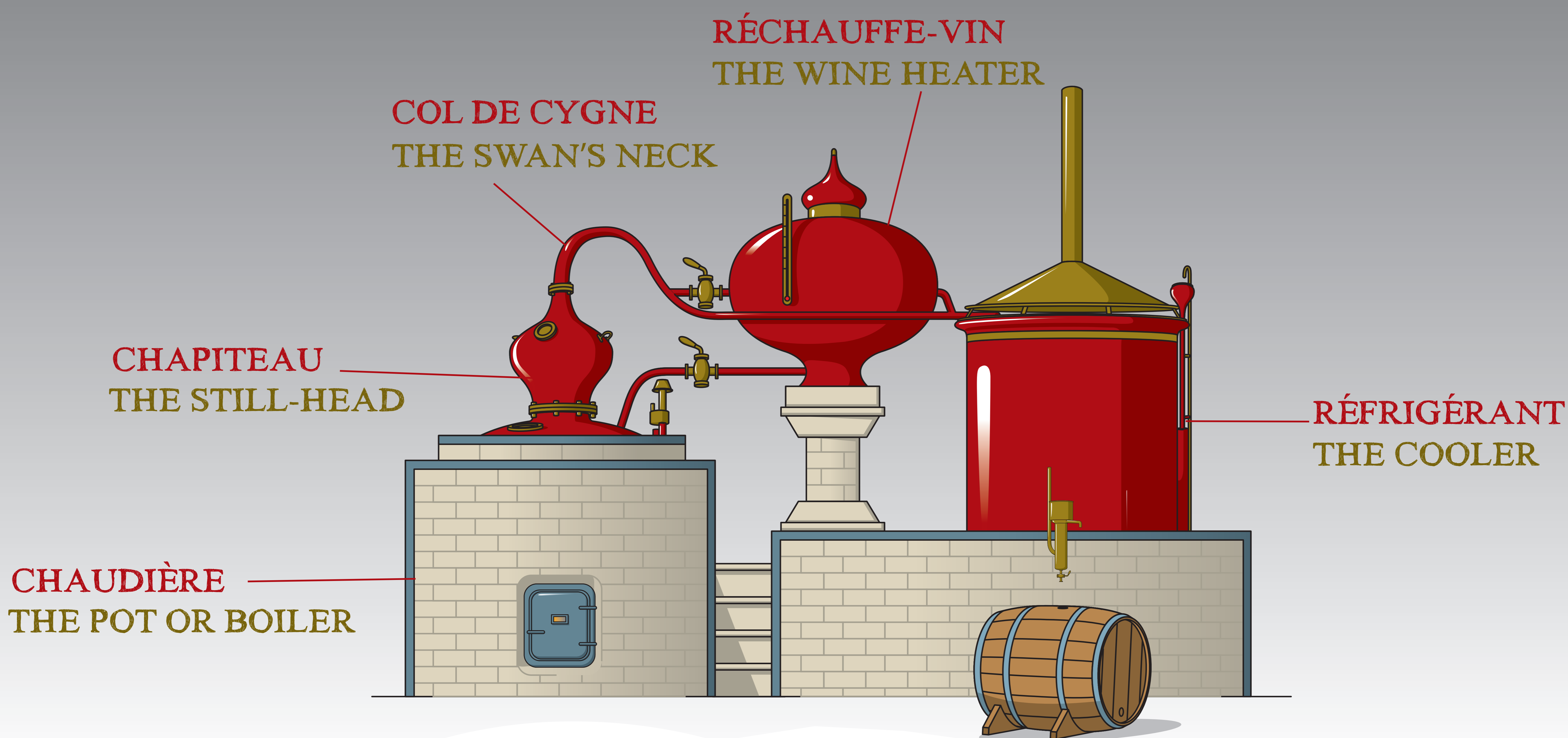
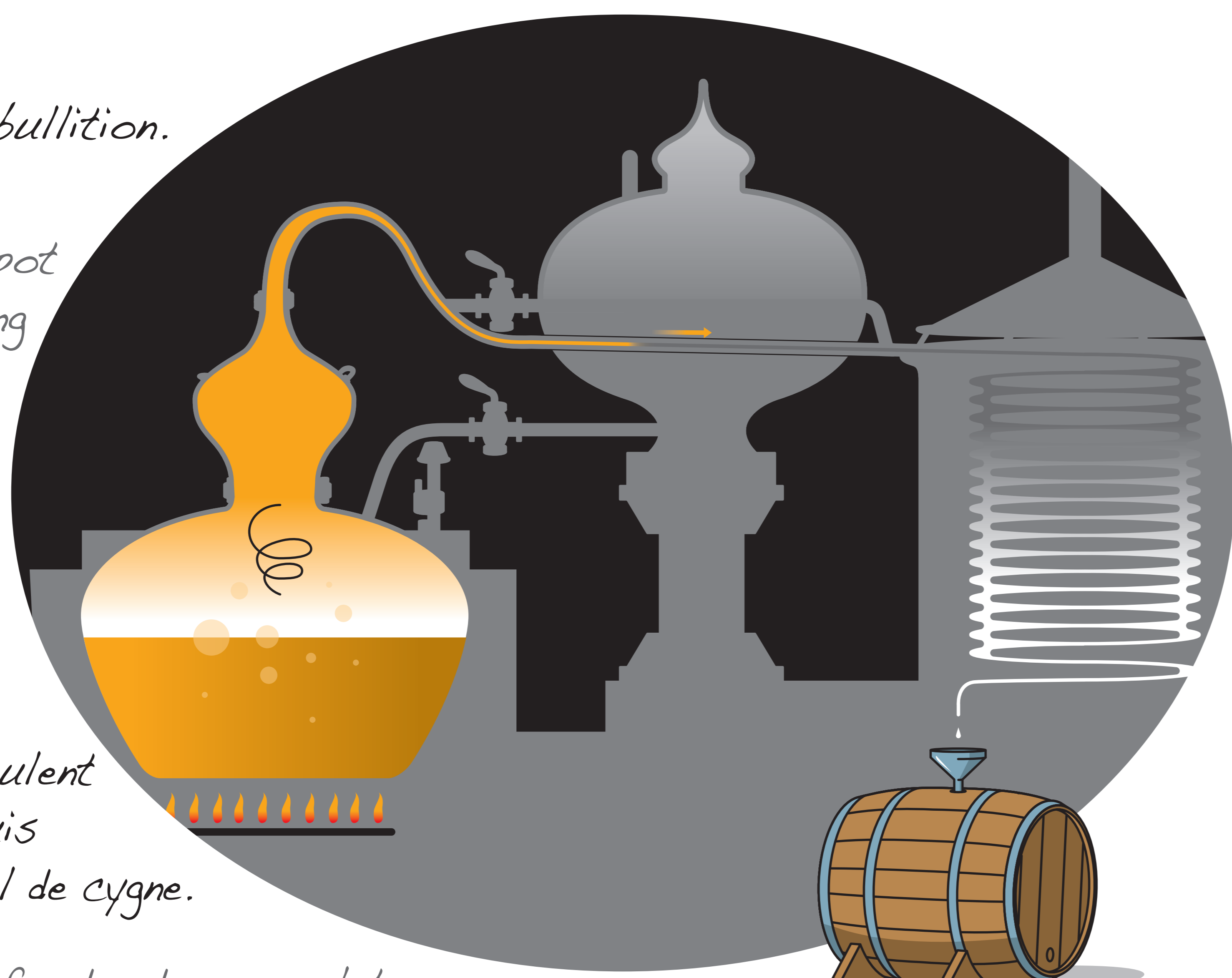


LA DISTILLATION DU COGNAC



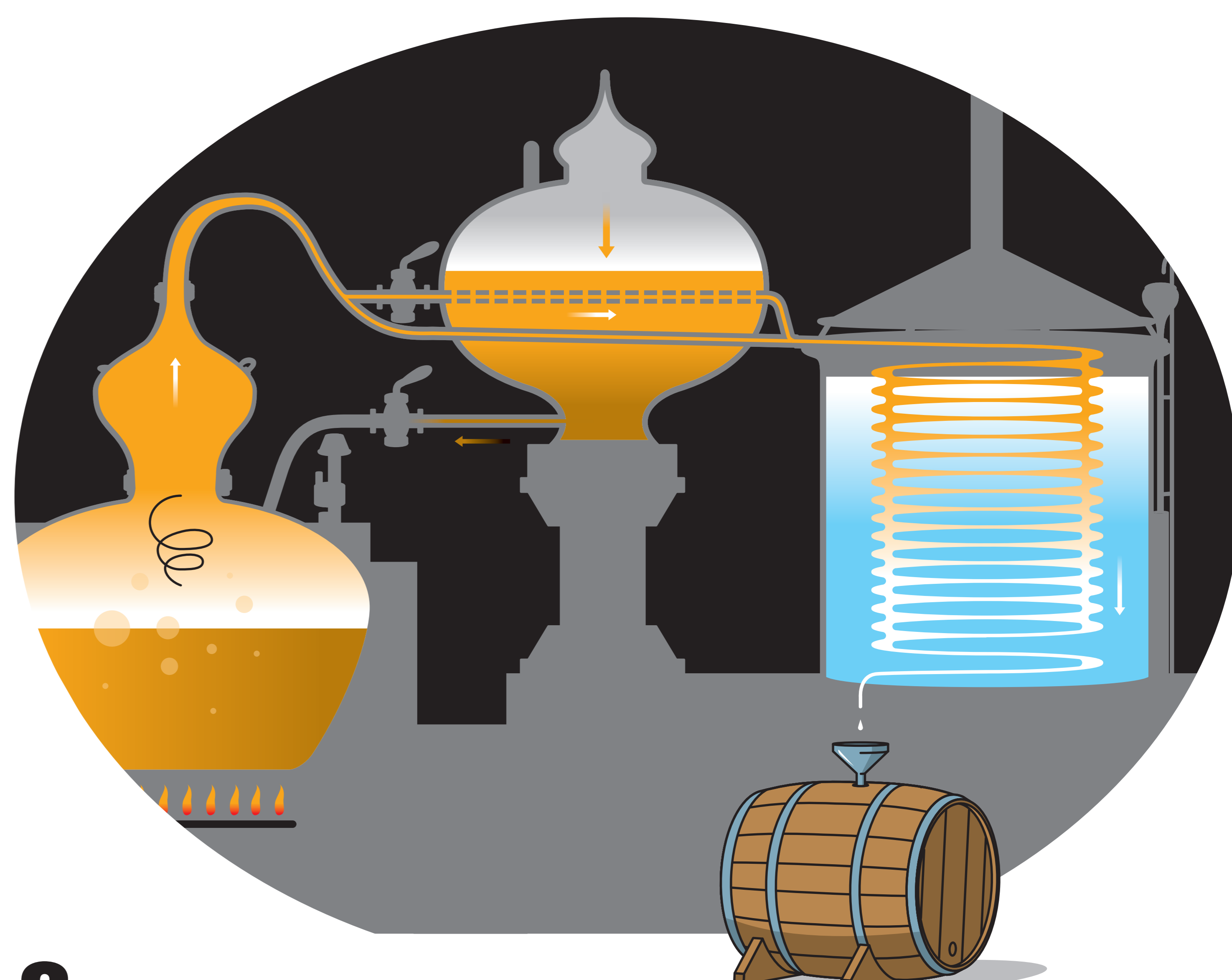
1 Le vin est porté à ébullition.

The white wine is introduced into the pot and brought to boiling point.



2 Les vapeurs d'alcool se dégagent, s'accumulent dans le chapiteau, puis s'engagent dans le col de cygne.

Alcohol vapours are freed and accumulate in the still-head, while the most volatile pass through the swan's neck.



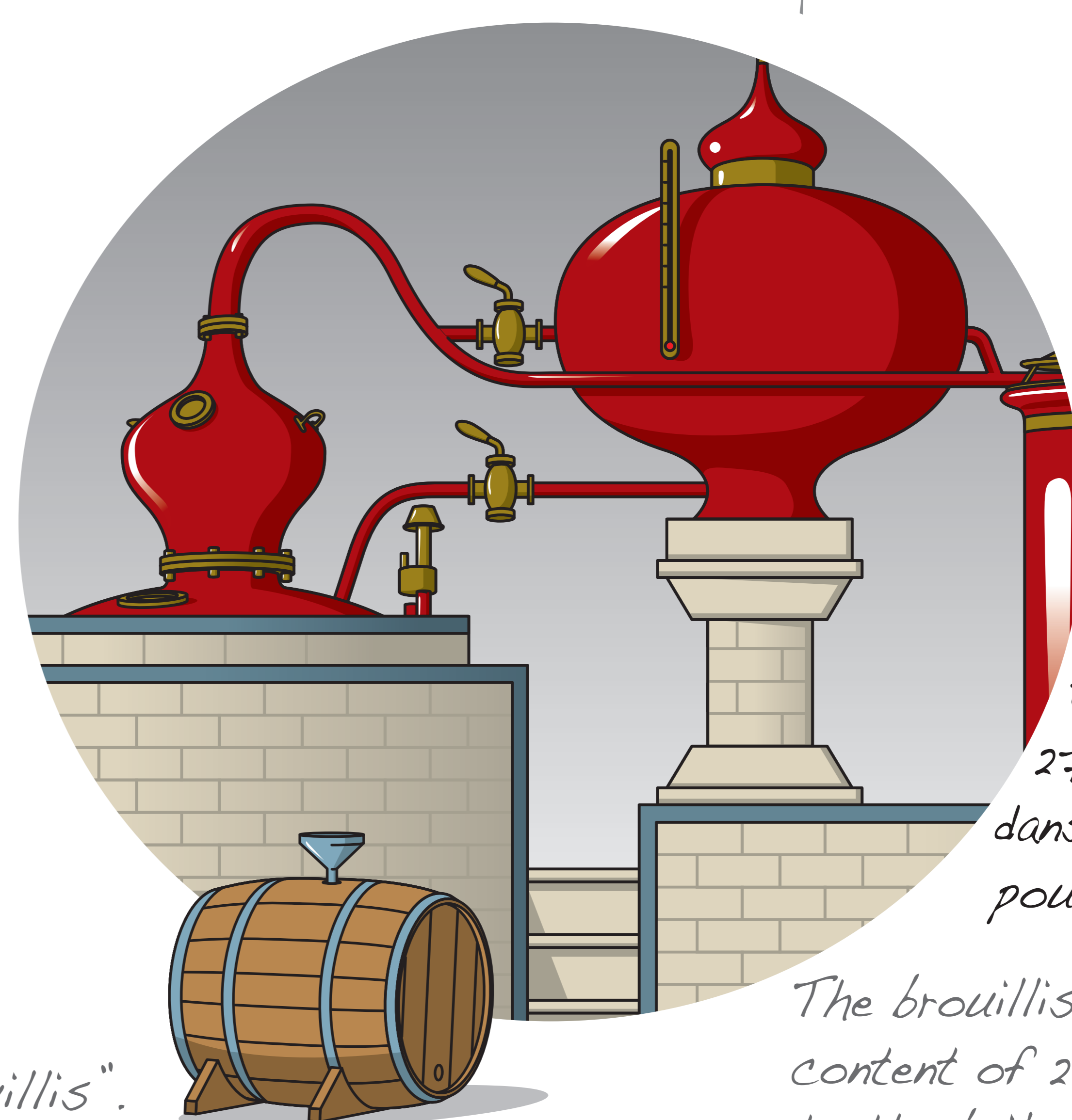
3 Le réchauffe-vin, élément facultatif, est utilisé pour réchauffer le vin en attente de distillation, ce qui permet une économie de temps et d'énergie.

The Wine heater is an optional element, used to preheat the wine waiting to be distilled, thereby saving time and energy between distillations.



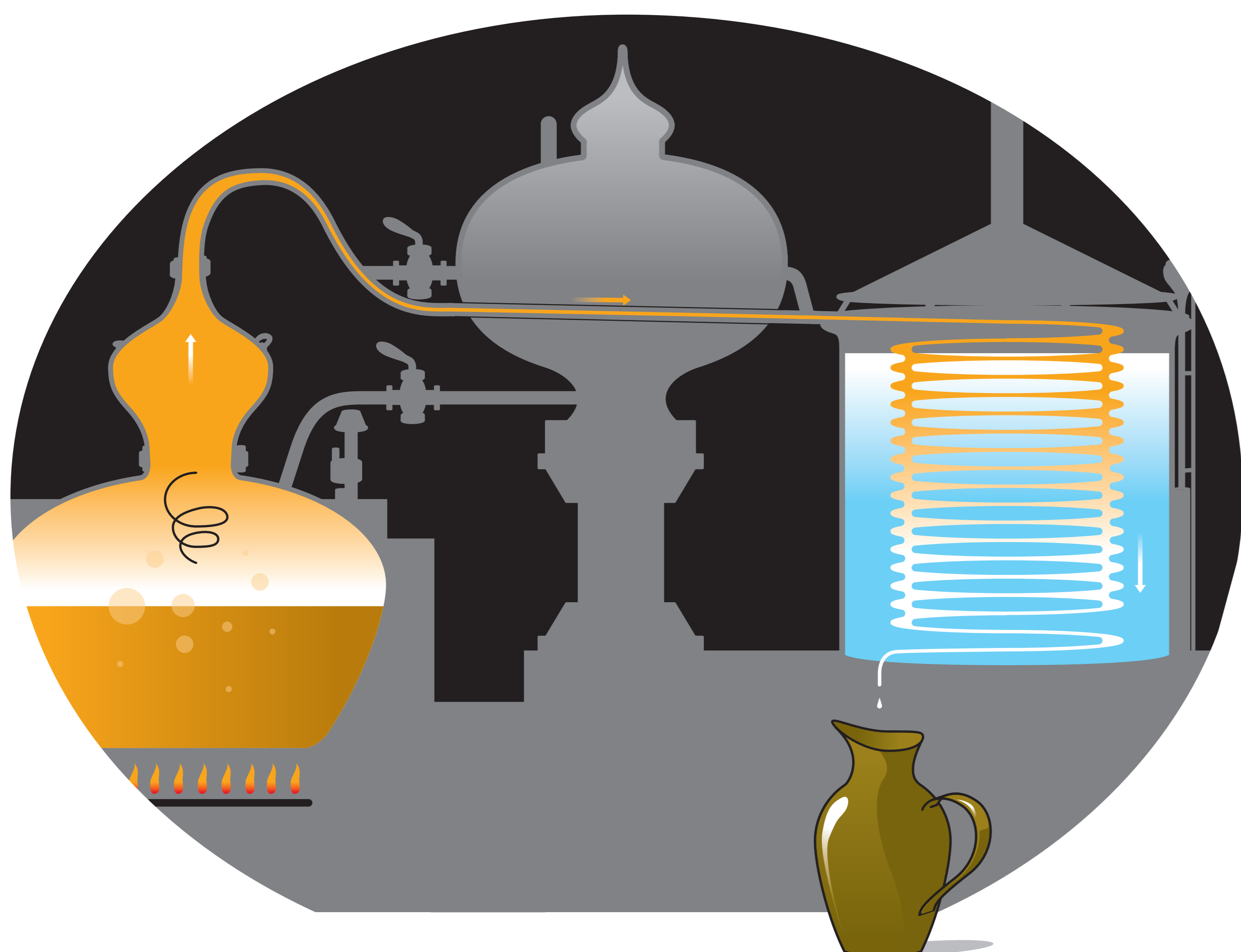
4 Les vapeurs d'alcool arrivent dans le serpentín. Au contact de l'eau froide elles se condensent pour s'écouler sous forme de brouillis.

Finally the vapours arrive in the condensing coil. Upon contact with the cold water, they condense and form a cloudy liquid known as "brouillis".



5 Le brouillis légèrement trouble, titrant de 27 à 32% abv vol. est chargé dans la chaudière pour une seconde distillation.

The brouillis, which has an alcohol content of 27 to 32% is then returned to the boiler for a second distillation.



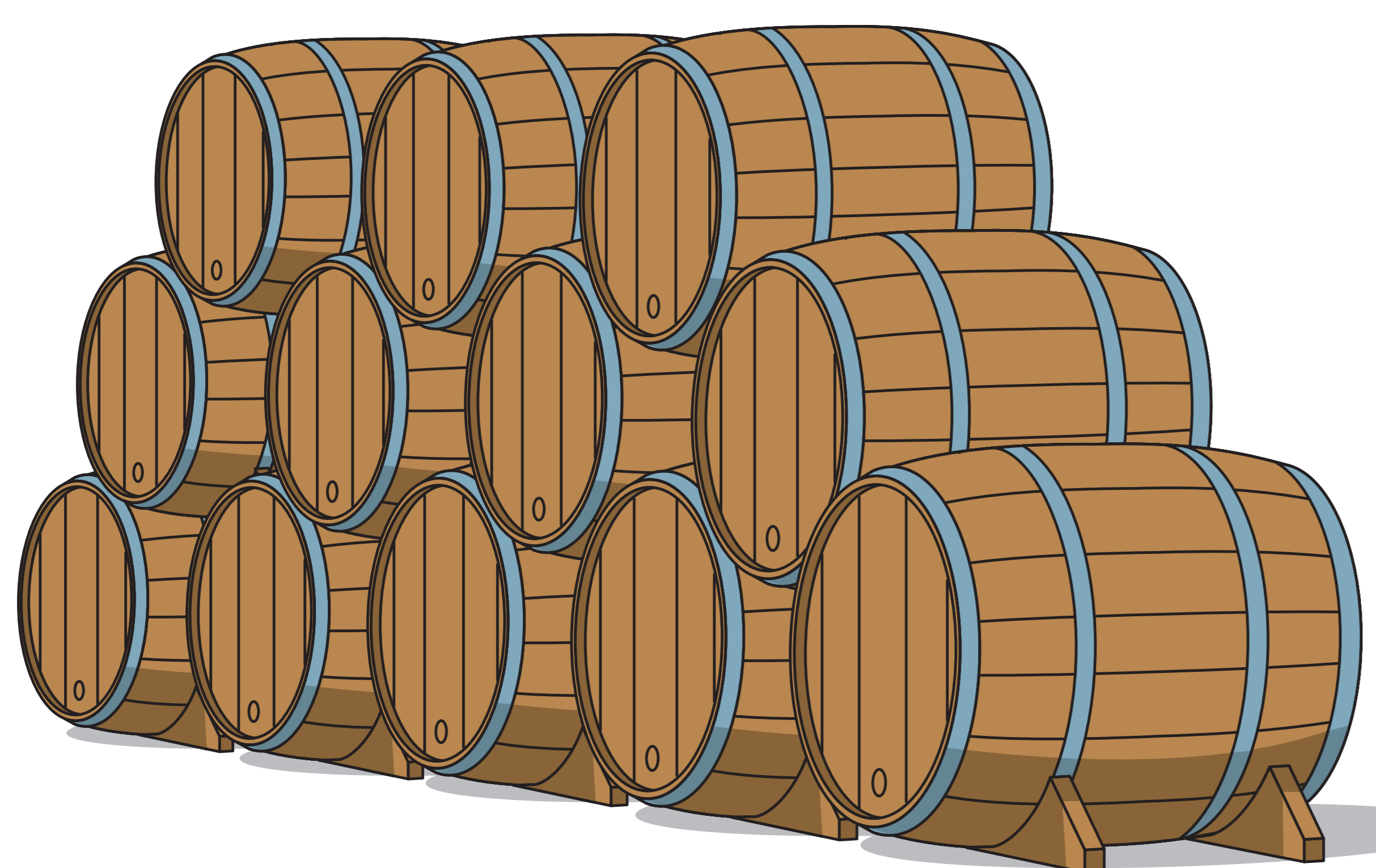
6 Lors de la seconde distillation ou "bonne chauffe", les premiers litres du distillat obtenu, très riches en alcool sont écartés. On les appelle les "têtes" (elles titrent entre 78 et 82% vol.).

The first liters of distillate obtained from the second distillation or "bonne chauffe" are referred to as the "heads". They have a high alcohol content (between 78% and 82% abv) and are separated from the rest.



7 La teneur en alcool diminue progressivement. Après les têtes, coule le "cœur" eau-de-vie claire et limpide qui deviendra cognac. Viennent ensuite les "secondes" qui seront recyclées lors d'une prochaine chauffe, puis les "queues"...

As the "bonne chauffe" continues, the degree of alcohol in the distillate reduces. After the "heads", the distiller obtains the "heart", a bright, clear liquid that will produce Cognac. The "second cuts" are produced after the "heart". They will be redistilled with the next batch of wine or brouillis. The last part of the distillate to run off are the "tails".



8 Le "cœur" de bonne chauffe, placé en fûts de chêne français pourra commencer son vieillissement.

The "heart" of the "bonne chauffe" is then put into French oak barrels to begin its ageing process.