

BRENNE

French Single Malt Whisky

ESTATE CASK

FRENCH SINGLE MALT WHISKY finished in COGNAC BARRELS

Harvested, distilled, matured & bottled in Cognac, France

SMOOTH, APPROACHABLE with lots of FRUIT

A distinct experience of fruit-forward expressions followed by the spice notes from malted barley, all balanced with the sweetness from Cognac soaked oak

EXPERT FRENCH CRAFTSMANSHIP

3rd generation craft distiller creating Brenne from seed to spirit

ABOUT

- **AGED IN FRENCH OAK & COGNAC BARRELS** Brenne starts in new Limousin oak barrels before being finished in our distiller's own used Cognac casks. These two barrels give Brenne lots of tree fruit, vanilla and warm spice notes.
- **SINGLE CASK BOTTLES** Each bottle of Brenne comes from a single barrel selected at its peak. We don't blend barrels.
- **COGNAC DISTILLING TECHNIQUE** Using colder fermentations and small batch production, Brenne is twice distilled in a copper alembic still for a smoother finish.
- **NO AGE STATEMENT** Because Brenne Estate Cask is bottled individually by barrel, the aging for each cask differs as it depends on how long the Cognac was in the barrel before. On average, the whisky ages for a total of about 7 years.

ENJOY

- **A SOPHISTICATED ALTERNATIVE TO COCKTAILS** Brenne is the perfect balance of savory and sweet to be a bold alternative to cocktails. Enjoy it with a splash of water to unleash even more of the Cognac barrel flavors.
- **THE PERFECT NIGHT CAP** With an approachability and lightness, Brenne offers a refined way to unwind at the end of the day.
- **...OR TRY A MANHATTAN AFFAIR** Brenne over ice with a twist of orange (or grapefruit peel). No vermouth. No bitters. Just Brenne, ice & orange.

