

BRANDY

SAINTE LOUISE



Brandy Sainte Louise was created to fulfill the desire of bartenders who have been searching for a classic, fruit-forward French brandy similar in style to those used in the vast majority of historic cocktail recipes from the 19th and early 20th centuries. The unique blend of copper pot distilled eaux-de-vie is aged in French oak in the Cognac region of Charente, where the terroir and expertise are legendary and have set the highest standards for brandy production throughout history. The elevated ABV of 43% expresses the perfect balance of fruit and complexity, showcasing the flavor and aroma of the Brandy, while providing balance and structure in cocktails and highlighting the best attributes of additional ingredients. Brandy Sainte Louise represents historic French brandy unmatched in the 21st century in terms of quality and price. Discerning cocktail professionals and enthusiasts alike can now reopen their vintage cocktail books and craft the finest brandy-based cocktails from the past.

- Blend of 3-10 year old eaux-de-vie
- Distilled in traditional copper pot stills
- Aged in new French oak casks in the Charente region of Cognac, France
- Primary varietal: Ugni Blanc
- 43% ABV
- SRP: \$35



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“Rich, burnt orange/mahogany color; excellent purity. First inhalations pick up plenty of vibrant grape jam, baked nectarine, kiwi, baked peach and Danish pastry fragrances that are assertive without being aggressive; allowing for another few minutes of air contact, the aroma opens up even more offering tantalizing, offdry scents of lemon drop, orange blossom, almond, and clove. Entry is supple, silky, gently sweet, and fruit salad ripe, with tangy background flavors of caramel and fresh honey from the hive; midpalate mirrors the entry phase, featuring now a toasted orchard fruit flavor that’s baked, delicately spiced, and caramelized. Finishes long, ripe, balanced, and deeply satisfying. Applications in abundance for neat service in a tulip-shaped wine glass or in a classic brandy cocktail, like the Sidecar or Vieux Carré. A phenomenal value that outshines more than a few young VS and even VSOP cognacs and armagnacs.”

—F. Paul Pacult’s Spirit Journal: December 2017

★★★★ / Highly Recommended



THE SIDECAR

{Harry MacElhone, *Harry’s ABC of Mixing Cocktails*, 1922}

2 oz. Brandy Sainte Louise

.5 oz Lemon Juice

.25 oz Orange Liqueur

Shake with ice. Strain into a cocktail glass.

THE {Original Or “Improved”} SAZERAC COCKTAIL

{Aaron Bird, Sazerac Coffee House, New Orleans, 1850}

2 oz. Brandy Sainte Louise

.5 oz. Absinthe

2 dashes Peychaud’s bitters

1 dash Angostura Bitters

1 sugar cube

In an Old-Fashioned glass, muddle a sugar cube with a few drops of water. Add several small ice cubes and the Brandy Sainte Louise, Peychaud’s bitters, and Angostura bitters. Stir well and strain into a second, chilled, Old-Fashioned glass in which you have rolled around a few drops of absinthe until its inside is thoroughly coated, pouring off the excess. Garnish with a twist of lemon peel.

VIEUX CARRÉ

{Walter Bergeron, The Carousel Bar at Hotel Monteleone, New Orleans, 1938}

1 oz. Brandy Sainte Louise

1 oz. Rye Whiskey

1 oz. Sweet Vermouth

.25 oz. Bénédictine

2 dashes Peychaud’s Bitters

2 dashes Angostura Bitters

Combine ingredients in a mixing glass and fill with ice. Stir well, strain into an ice-filled Old Fashioned glass and garnish with a lemon peel.

THE STINGER

{William Boothby, *Cocktail Boothby’s American Bartender*, 1905}

2 parts Brandy Sainte Louise

1 part Tempus Fugit Spirits Crème de Menthe

Shake ingredients well with cracked ice, strain into a chilled cocktail glass.