



THE  
THREE GREYHOUNDS INN

# BRANDY BIBLE

*The Connoisseur's Edition*

*In partnership with*



RÉMY MARTIN





## RÉMY MARTIN

*Recognising our Cognac partnership  
with Rémy Martin who have helped us bring  
our brandy bible together for your enjoyment.*

FOUNDED IN 1724, RÉMY MARTIN IS BUILT ON FAMILY RELATIONSHIPS AND A BLEND OF TRADITION AND INNOVATION. THE UNIQUENESS OF OUR COGNAC IS ROOTED IN OUR HISTORY OF INCLUSIVITY AND GENEROSITY.

The House of Rémy Martin has drawn its identity from the very heart of the Cognac region. It is the only major Cognac House which specialises in the creation of Cognac Fine Champagne. Fine Champagne Excellence is the result of the combination of Petite Champagne and Grande Champagne.

We work as one to instil passion, excellence and savoir-faire, by assembling our ingredients, combining our skills, associating our qualities and connecting our emotions. Behind Rémy Martin is the combination of many talents, from our Cellar Masters to our distillers and winemakers. We are part of an authentic family with a collective story. We draw on the expertise of our Cellar Master to blend this vast palette into our signature Rémy Martin cognacs.

Additionally, the House of Rémy Martin uses its history, know-how and long-term relationships with its partners to rise to the challenge of environmental change. The earth and elements have always been central to the quality of Rémy Martin cognac, we have announced a sustainability action plan, covering not only our vineyards, but our wider environmental, social and economic impact on the planet. By 2028 we are aiming to reach 100% HVE3 certification, and by 2030 we are aiming to Reduce our bottles carbon emissions by 50%.

**We are delighted to celebrate our association with The Three Greyhounds Inn, in Allostock, Cheshire, within the pages of this Brandy Bible and hope you enjoy your time at the pub with a Cognac to savour!**



## BRANDY

*a quick introduction...*

Legend has it that brandy was first produced when an enterprising sea captain distilled wine, in order to save space on his ship. He planned to reconstitute it with water when he arrived at his home port, but those who sampled the new concoction liked it just the way it was. Today, most brandy is distilled from white wine, though red wine and other fermented fruit juices are also used. It's then aged in oak barrels for several years.

Brandy is often served as an after-dinner drink, or added to coffee. There are two highly regarded French brandies: Cognac and the slightly drier Armagnac.

Metaxa is a strong Greek brandy that tastes quite unique. Spanish brandy is based on sherry, and is heavier and sweeter than French brandy.

Fruit Brandies such as Apple brandy is distilled from apple cider, while pear brandy is made from pear cider. Fruit brandies are distilled from the fruit itself, instead of fruit juices.

Then there are Pomace brandies such as the Italian Grappa. This potent and somewhat harsh drink is made from the grape residue, called pomace, that's left over from making wine. It's traditionally been thought of as a second-rate 'eau de vie', but some producers have developed premium Grappa that are quite smooth and very pricey.



*"Here at the Three Greyhounds Inn we aim to stock an excellent selection of Brandies across the three styles from classic Grape Brandy such as Cognacs and Armagnacs to fruit brandies such as our award winning English Cider Apple Brandies from Somerset's Pass Vale farm as well as other interesting fruit brandies. We end with some Grappa and other Pomace styles."*

# BRANDY

*the longer version...*

**Brandy** (from *brandywine*, derived from Dutch *brandewijn*—"burnt wine") is a spirit produced by distilling wine. Brandy generally contains 35–60% alcohol by volume (70–120 US proof) and is typically taken as an after-dinner drink. Some brandies are aged in wooden casks, while some are simply coloured with caramel colouring to imitate the effect of such aging (and some brandies are produced using a combination of both aging and colouring).

Brandy is also produced from fermented fruits other than grapes, but these products are typically named Eaux-de-vie.

In some countries, fruit flavouring or some other flavouring may be added to a spirit that is called "brandy".



Cognac brandy in a typical snifter

## SERVING

Brandy may be served neat or on the rocks. It may be added to other beverages to make several popular cocktails; these include the Brandy Alexander, the Sidecar, the Classic Champagne cocktail and the Brandy 'Old Fashioned' **all four of these are prepared here at the Three Greyhounds Inn.**

In western countries, brandy is traditionally drunk neat at room temperature from a snifter or a tulip glass. In parts of Asia, it is usually drunk on the rocks.

When drunk at room temperature, it is often slightly warmed by holding the glass cupped in the palm or by gently heating it. However, excessive heating of brandy may cause the alcohol vapour to become too strong, to the extent that its aroma may become overpowering.

Brandy has a more pleasant aroma at a lower temperature, e.g., 16 °C (61 °F). This would imply that brandy should be cooled rather than heated for maximum enjoyment. Furthermore, alcohol (which makes up 40% of a typical brandy) becomes "thin" when it is heated (and more viscous when cooled). Thus, cool brandy produces a fuller and smoother 'mouthfeel' and less of a "burning" sensation.

Brandy drinkers who like their brandy warmed may ask for the glass to be heated before the brandy is poured.

# BRIEF HISTORY

The origins of brandy are clearly tied to the development of distillation. Concentrated alcoholic beverages were known in ancient Greece and Rome. Brandy, as it is known today, first began to appear in the 12th century and became generally popular in the 14th century.

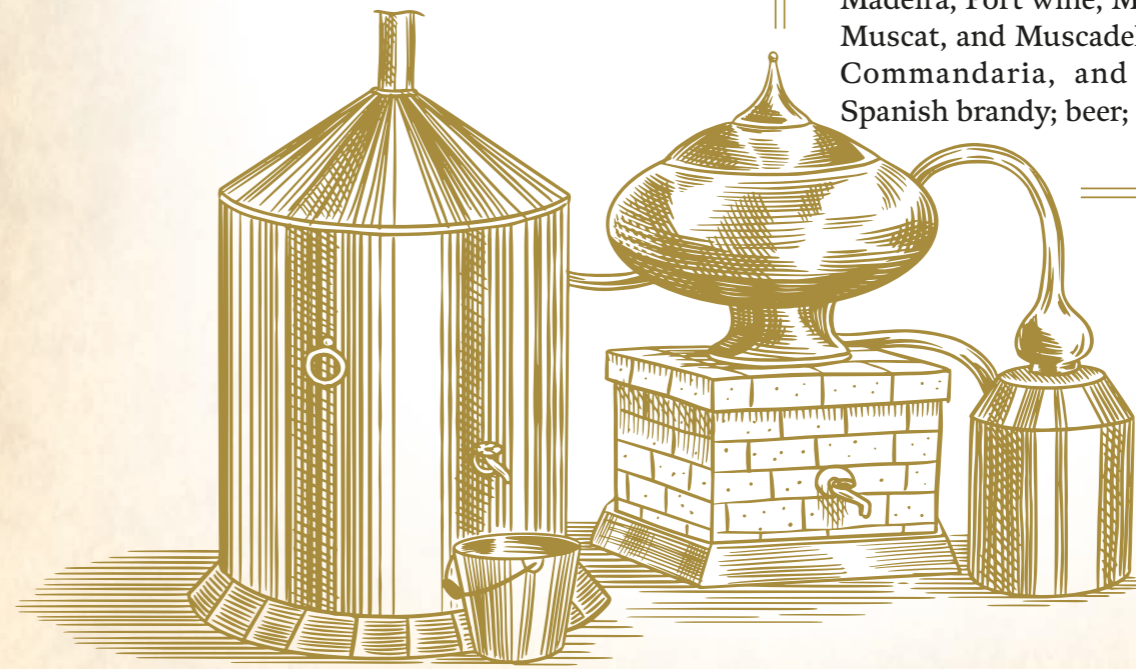
Initially wine was distilled as a preservation method and as a way to make the wine easier for merchants to transport. It is also thought that wine was originally distilled to lessen the tax which was assessed by volume. The intent was to add the water removed by distillation back to the brandy shortly before consumption. It was discovered that after having been stored in wooden casks, the resulting product had improved over the original distilled spirit.

There are three main types of brandy. The term "brandy" denotes grape brandy if the type is not otherwise specified.

## AGING

*Brandy is produced using one of three aging methods:*

- **No aging:** Most Pomace brandies and some fruit brandies are not aged before bottling and the resulting product is typically clear and colourless.
- **Single barrel aging:** Brandies with a natural golden or brown colour are aged in oak casks. Some brandies have caramel colour added to simulate the appearance of barrel aging.
- **Solera process:** Some brandies, particularly those from Spain, are aged using the solera system. Solera is a process for aging liquids such as wine, beer, vinegar, and brandy, by fractional blending in such a way that the finished product is a mixture of ages, with the average age gradually increasing as the process continues over many years. A solera is literally the set of barrels or other containers used in the process. Products which are often solera aged include Sherry, Madeira, Port wine, Marsala, Mavrodafni, Muscat, and Muscadelle wines; Balsamic, Commandaria, and Sherry vinegars; Spanish brandy; beer; and rums.



## LABELLING OF BRANDY

Brandy has a traditional quality rating system, although its use is unregulated outside of Cognac and Armagnac. These indicators can usually be found on the label near the brand name:

- **A.C.:** aged two years in wood.
- **V.S.:** "Very Special" or 3-Star, aged at least three years in wood.
- **V.S.O.P.:** "Very Superior Old Pale" or 5-Star, aged at least five years in wood.
- **X.O.:** "Extra Old", Napoleon or Vieille Reserve, aged at least six years, Napoleon at least four years.
- **Vintage:** Stored in the cask until the time it is bottled with the label showing the vintage date.
- **Hors d'age:** These are too old to determine the age, although ten years plus is typical, and are usually of great quality.

*In the case of Brandy de Jerez (Spanish Brandy), the Consejo Regulador de la Denominacion Brandy de Jerez classifies it according to:*

- **Brandy de Jerez Solera** - one year old.
- **Brandy de Jerez Solera Reserva** - three years old.
- **Brandy de Jerez Solera Gran Reserva** - ten years old.

# NOW TO THE THREE 'STYLES' OF BRANDY...

## GRAPE BRANDY

Grape brandy is produced by the distillation of fermented grapes.

The European Union and some other countries legally enforce the use of the name Cognac as the exclusive name for brandy produced and distilled in the Cognac area of France and the name Armagnac for brandy from the Gascony area of France, made using traditional techniques. A brandy can be made in a manner identical to the method used to make Cognac and which tastes similar to Cognac, cannot be called Cognac in places that restrict the use of that term to products made in the Cognac region of France (such places include Europe, the United States and Canada).

Our collection of 'grape' brandies include Cognacs such as **St Remy XO** (our 'house mixing' brandy), **Courvoisier XO**, **Hennessy XO**, **Hine VSOP** and of course our Cognac partner **Remy Martin** with a fine **VSOP** and **Remy Martin XO**.

Armagnacs such as **Baron Lustrac 1982** and both **Janneau VSOP** and **XO Armagnac**.

We then feature several Spanish Brandies such as **Carlos I**, **Lepanto Gran Reserva PX** and **Soberano 8yr** and then from Peru **Barsol Quebranta** and the famous **Metaxa 12 Star** from Greece and finally some great styles of **Asbach** Brandy from Germany giving one a real mixture of tastes and textures from across Europe and beyond.



# GRAPE BRANDY

## Asbach Original 3 yr (Germany), 38% abv

Asbach's popular 3-year-old German grape brandy, formerly known as 'Uralt', is matured in Limousin oak casks and has a fruity, tangy character.



## Asbach 8 yr (Germany), 40% abv

Asbach 8-year-old is a popular rich, spicy German brandy which has been matured in small French Limousin oak casks.



## Asbach 15 yr (German) 40% abv

Aged in Limousin casks this Brandy has a main Spicy taste but incorporated with hints of vanilla throughout.



## Carlos I Solera Gran Reserva (Spain), 40% abv

A very long-aged traditional Spanish grape brandy from the Jerez region.



## Lepanto Solera Gran Reserva Pedro Ximenez (Spain), 36% abv

Produced by Gonzalez Byass and aged in casks that previously held their 'Noe' - the finest Pedro Ximenez sherry in the world. Expect this to be sweet and very special.



## Soberano 5 (Spain), 36% abv

A Spanish brandy from sherry experts Gonzalez Byass. Created in the late 19th century, this is made from the most planted white wine grape in the world, Airen, and aged in old sherry casks.



## Metaxa 12 Star (Greece), 40% abv

A unique Greek spirit - made from a blend of distilled wine, sweet muscat wine from the vineyards of Samos, plus a secret aromatic ingredient known only by the Cellar Master... Metaxa 12 Star is considered the pinnacle of the Metaxa range.



## Seven Tails Spiced (France), 40.7% abv

Sweet and complex, Seven Tails spiced brandy is made using brandy from France, aged for a minimum of 12 months in oak barrels, infused with a blend of cinnamon, vanilla and coffee.



## Seven Tails XO (France), 41.8% abv

A blend of three styles: Cognac, Armagnac and 'French brandy' from an unnamed location. Fresh grape, dark chocolate and sandalwood are framed by rich berry fruit.



## Barsol Quebranta (Peru), 41.3% abv

A Peruvian puro pisco made with Quebrante grapes to create a straight-up, non-aromatic pisco, as is popular back in Peru.



## Cognac

## Rémy Martin VSOP (France), 40% abv

Rémy Martin VSOP embodies the perfect harmony of powerful and elegant aromas, symbolising the Cellar Master's art of blending.



## Rémy Martin 1738 Accord Royal (France), 40% abv

Born from the cask and named after a royal approval, Rémy Martin 1738 Accord Royal is a truly distinctive cognac; particularly smooth with a blend of oaky eaux-de-vie.



**Rémy Martin Tercet (France), 42% abv**

Rémy Martin Tercet is a unique Cognac Fine Champagne blended from aromatic eaux-de-vie with notes of fresh tropical fruits. Reflecting the style of the Maison, Tercet lights up a new path for cognac.



**Rémy Martin XO (France), 40% abv**

Rémy Martin XO is the Cellar Master's signature cognac, expertly blending up to 400 different eaux-de-vie. The Cellar Master's art of blending allows us to express the full aromatic complexity of this XO Cognac Fine Champagne.



**Courvoisier VSOP (France), 40% abv**

Aged up to twelve years in their own proprietary barrels, VSOP cognac's aging techniques provide hints of gingerbread with a silky finish.



**Courvoisier XO (France), 40% abv**

Rich and full-bodied, yet still exceptionally smooth, this luxurious XO contains long-aged eaux-de-vie from Grande & Petite Champagne for grace & flavour, plus a little Borderies for structure and depth.



**Delamain Pale and Dry XO (France), 42% abv**

A blend of long-aged XO Grande Champagne Cognacs, Delamain Pale & Dry benefits from a lengthy two-year marriage period in cask after assemblage.



**Fanny Fougerat Petite Cigüe VSOP (France), 42% abv**

This release from the Fanny Fougerat team, which is based in the Borderies region, takes Eaux-de-vie, which is destined for blends and ages them in their own unique style to create this, their VSOP cognac.



**Hennessy XO (France), 40% abv**

The original 'extra-old' cognac, first bottled in 1870 by Maurice Hennessy for family and friends. Darker and much more complex than the VSOP, with appealing leather and tobacco notes and a touch of spice.



**Hine Rare VSOP (France), 40% abv**

Crafted from grapes that have been harvested from both the Grande and Petite Champagne subregions, this is dry, full-bodied and fruity.



**Martell Cordon Bleu (France), 40% abv**

First bottled in 1912 by Edouard Martell, this classic Cognac is Martell's flagship brand and has become synonymous with the highest standard of quality.



**Martell XO (France), 40% abv**

A bold Cognac from Martell with an eye-catching bottle, balancing the power and intensity of Grande Champagne with the classic elegance of the Borderies Cru.



**Maxime Trijol XO (France), 40% abv**

Amber with flashes of mahogany. The floral bouquet develops into spicy aromas on the palate producing a very rich feel.



**St Rémy Signature**

A round, well-balanced brandy from St Rémy that has been matured in two types of oak, initially in new Quercus Petrea - Cornish oak - casks, followed by traditional European oak casks, creating a smooth, oaky character. Aromas of spicy oak, vanilla, coconut, almond, apple and red berries fill the nose, complemented by notes of fresh oak, honey, hazelnuts, butter, candied orange peel and dried fruit throughout the palate.



**St. Rémy XO (France), 40% abv**

Produced from grapes from some rather well-known vineyards in France, including Burgundy, Champagne, Rhône Valley, Languedoc Roussillon, Loire Valley, Bordeaux and Beaujolais. The brandy is then aged in small French oak barrels.



*Armagnac*

**Baron de Lustrac 1982 (France), 40% abv**

A 1982 vintage Bas-Armagnac from Baron de Lustrac. Opens with vibrant floral and fruit touch, before diving into an exciting pool of spicy notes.



**Baron de Sigognac 10 yr (France), 40% abv**

A quality aged Bas Armagnac from a famous house. Made by the Guasch family, who grow both Baco and Ugni Blanc grapes.



**Clos Martin VSOP (France), 40% abv**

An 8-year-old VSOP Bas Armagnac made from a mix of Ugni Blanc and Baco grapes, creating a delightfully elegant spirit.



**Clos Martin XO (France), 40% abv**

A 15-year-old Armagnac made with Baco and Ugni Blanc grapes. This one, from the respected Clos Martin, should be floral and spicy after fifteen years in the wood.



**Janneau VSOP (France), 40% abv**

A blend of Armagnacs aged for at least 7 years in Montlezun oak. Janneau VSOP is packaged in a Basquaise bottle, and it has a smooth, aromatic style.



**Janneau XO (France), 40% abv**

This eaux-de-vie have been ageing in large part for up to 30 years in ancient oak casks. With a floral nose, and rich aromas of roasted nuts



**FRUIT BRANDY**

Fruit brandies are distilled from fruits other than grapes. Apples, peaches, apricots, plums, cherries, elderberries, raspberries, and blackberries, are the most commonly used fruits. Fruit brandy usually contains 40% to 45% ABV (80 to 90 US proof). It is often colourless. Fruit brandy is customarily drunk chilled or over ice, but is occasionally mixed (for example, blackberry brandy and Coca-Cola are mixed to make a popular New England drink called "the blackbird").

*Our selection of Fruit Brandies begins with a story of a famous farm in Somerset...*



*Damien Hirst designed a special limited edition box and bottle for the 20 Year Old Cider Brandy. This is sold only from the farm and the Three Greyhounds Inn holds three bottles!! It was a run of only 500 with each bottle numbered.*



# Somerset Cider Brandy Company

## BACKGROUND

**Somerset Cider Brandy** is based on a farm in South Somerset, nestled in 160 acres of cider apple orchards and at the base of Burrow Hill, a famous Somerset landmark with a single sycamore on the top that looks out across the Somerset Levels.

**Pass Vale Farm** is on one of only three small areas of orchard in the whole country classified as “vintage”. This means it is deemed to have the best soil conditions and climate for growing apples to make cider.

The farm has been pressing cider for the past 200 years and distilling the cider into Cider Brandy since 1989. The first written records of Cider Brandy in England go back to 1678 but the process was banned by William of Orange.

The revival of the art of distilling Cider Brandy was led by the Somerset Cider Brandy Company, eventually being granted a licence in 1989. This is the first cider distilling licence in recorded history.

Everything on the farm is made from pure apples which are pressed, then fermented and distilled to make an exceptional and unique range.

Cider Brandy now has been granted a *PGI-Protected Geographical Indication*, protecting the name and making Somerset Cider Brandy the only legal distiller of Cider Brandy in Europe. Other protected products with PGI's include Champagne or foods such as Roquefort and Parmigiano Reggiano cheese.

The distillery makes up to a 20 Year Old Cider Brandy in two copper stills called Josephine and Fifi and matured in small oak barrels in our bonded warehouse. As it ages, the brandy takes on the colour of the oak, becomes smoother and more complex but still retaining some of the apple. The art of making Cider Brandy is in the blending as each oak cask imparts a different quality. This is a skill that is honed and perfected only with years of knowledge.

At the Somerset Cider Brandy Company, they also make Kingston Black Apple Aperitif, Somerset Pomona and Apple Eau de Vie. These are all drinks that can be enjoyed on their own as well as being used for cooking.

### Somerset Cider 3 yr (England), 42% abv

The PGI-protected Somerset Cider Brandy is made from apples grown, harvested, fermented and distilled in Somerset, England. This expression has been aged for three years in small oak barrels.



### Somerset Cider 5 yr (England), 42% abv

A five-year-old cider brandy made from Somerset apples and distilled and matured in the county. An after-dinner brandy that's sweet and spicy.



### Somerset Cider 10 yr (England), 42% abv

A cider brandy distilled in Somerset from cider made from Somerset apples and matured in small oak casks for 10 years.



### Somerset Cider Apple Eau de Vie (England), 40% abv

Often ignored, this is a delicate and pure apple spirit. A superbly apple-flavoured Eau de Vie with a heady perfume of old-fashioned cider apples.



### Somerset Kingston Black Apple (England), 18% abv

A fruity, sweet aperitif that is made with a combination of Cider Brandy and juice of Kingston Black apples - one of the rarest vintage cider apples.



# The American Version

## APPLEJACK

William Laird, a County Fyfe Scotsman, emigrated from Scotland in 1698 and settled in Monmouth County, New Jersey. Believed to be a distiller by trade, he applied his skills to the most abundant natural resource available in this area of the New World - apples.

Applejack was a well-known “cyder spirit” throughout growing America. In the 1820's, American evangelist John Chapman, better known as “Johnny Appleseed”, preached to congregations along the Ohio River Valley, and distributed apple seeds to his followers. He also instructed them in the production of Applejack - hence the continued popularity of Applejack in this region.

## Laird's Applejack (USA), 40% abv

An American Calvados-style spirit made with grain spirit and apple brandy.



# The French Version

## HISTORY

Apple orchards and brewers are mentioned as far back as the 8th century by Charlemagne. The first known Norman distillation was carried out by “Lord” de Gouberville in 1554, and the guild for cider distillation was created about 50 years later in 1606. In the 17th century the traditional cider farms expanded but taxation and prohibition of cider brandies were enforced elsewhere than Brittany, Maine and Normandy. The area called “Calvados” was created after the French Revolution, but “eau de vie de cidre” was already called “calvados” in common usage. In the 19th century output increased with industrial distillation and the working class fashion for “Café-calva”.

When a phylloxera outbreak in the last quarter of the 19th century devastated the vineyards of France and Europe, calvados experienced a

“golden age”. During World War I cider brandy was requisitioned for use in armaments due to its alcohol content. The appellation contrôlée regulations officially gave calvados a protected name in 1942.

After the war many cider-houses and distilleries were reconstructed, mainly in the Pays d'Auge. Many of the traditional farmhouse structures were replaced by modern agriculture with high output. The Calvados appellation system was revised in 1984 and 1996. Pommeau got its recognition in 1991; in 1997 an appellation for Domfront with 30% pears was created. Cider brandy is also made in the UK, and appears in records going back to 1678. Somerset cider brandy gained European protected geographical indication (PGI) status in 2011.

## PRODUCTION

Calvados is distilled from cider made from specially grown and selected apples, of which there are over 200 named varieties. It is not uncommon for a Calvados producer to use over 100 specific varieties of apples, which are either sweet (such as the Rouge Duret variety), tart (such as the Rambault variety), or bitter (such as the Mettais, Saint Martin, Frequin, and Binet Rouge varieties), the latter being inedible.

The fruit is harvested (either by hand or mechanically) and pressed into a juice that is fermented into a dry cider. It is then distilled into eau de vie. After two years aging in oak casks, it can be sold as Calvados. The longer it is aged, the smoother the drink becomes. Usually the maturation goes on for several years.

## GRADES OF QUALITY

The age on the bottle refers to the youngest constituent of the blend. A blend is often composed of old and young calvados. Producers can also use the terms below to refer to the age.

- “Fine”, “Trois étoiles \*\*\*”, “Trois pommes” – at least two years old.
- “Vieux”- “Réserve”- at least three years old.
- “V.O.” “VO”, “Vieille Réserve”, “V.S.O.P.” “VSOP”- at least four years old.
- “Extra”, “X.O.” “XO”, “Napoléon”, “Hors d’Age” “Age Inconnu”- at least six years old. Often sold much older.

*High quality calvados usually has parts which are much older than that mentioned. Calvados can be made from a single (generally, exceptionally good) year. When this happens, the label often carries that year.*

### Avallen Calvados (France), 40% abv

A modern Calvados, matured for two years in French oak casks creating a fresh, fruity character and apple-forward flavour.



### Chateau du Breuil VSOP (France), 40% abv

Aged French cider for a minimum of four years for a soft but flavoursome spirit.



## Fruit Brandies and Eau-de-Vies

### Cartron Apricot Brandy (France), 25% abv

The fresh apricots from the Mont du Lyonnais (near Lyons) are harvested once ripened and macerated for 7-8 weeks. Cognac is then added for a perfect balance.



### Cartron Framboise Sauvage (France), 45% abv

Wild raspberries are macerated in a natural brandy for 4 weeks, then distilled and aged in vats for several years.



### Cartron Mirabelle (France), 45% abv

Cherry-plums harvested in Lorraine (East France), fermented for 6 weeks, distilled and then aged for several years.



### Cartron Poire Williams (France) 45% abv

Made with carefully selected, high-quality pears, distilled with precision, and aged in oak barrels to create a spirit that is both smooth and complex.



### Cartron Vieille Prune (France), 42% abv

An exceptional eau-de-vie, it requires the blending of three types of plums: Cherry-Plums, Ente Plums and Quetsch Plums, then aged in wooden barrels.



### Belle de Brillet Pear & Cognac (France), 30% abv

The intense fruitiness of Williams pears with the delicate complexity of Cognac. Made by combining Williams pear eau-de-vie with Brillet's cognac to produce a golden and fruity liqueur. No additives or neutral alcohol are used. The equivalent of 18 pears is needed to make 70cl of Belle de Brillet, which comes in a beautifully pear shaped bottle.



### Fanny Fougerat Pineau des Charentes Blanc (France), 17% abv

A soft and fruity Pineau des Charentes from Fanny Fougerat, made with Ugni Blanc grapes from the Cognac region Fins Bois.



### Fanny Fougerat, Pineau des Charentes Rosé (France), 17% abv

A gentle, fragrant, and fruity rose blend of Ugni Blanc and Merlot grapes.



### Grand Marnier Cordon Rouge (France), 40% abv

A delicate blend of fine Cognacs from the best growing areas, and distilled essence of wild tropical oranges.



### Mandarine Napoleon (Belgium), 38% abv

A high-quality Belgian liqueur made with tangerines, Cognac and a secret recipe of botanicals. Said to have been a favourite of the Emperor himself.



### Peter Heering Cherry (Denmark), 24% abv

The recipe dates to 1818 and uses fresh Danish Cherries, which are crushed and then distilled alongside spices and alcohol, before being left to mature in for a minimum of three years.



### Xanté Cognac & Pear (Estonia), 35% abv

A liqueur crafted from a blend of fine Cognacs which have been matured in traditional Limousin oak barrels for four years, and pears sourced from the renowned fruit growing region of Liege in Belgium.



# POMACE BRANDY

**Pomace brandy** (also called marc in both English and French) is produced by fermentation and distillation of the grape skins, seeds, and stems that remain after grapes have been pressed to extract their juice (which is then used to make wine). Most pomace brandies are neither aged nor coloured. Grappa is the classic example of a pomace brandy but also Orujo from Spain.

**Orujo** is a liquor obtained from the distillation of marc, the solid remains left after pressing of the grape from northern Spain. It too is a transparent spirit with an alcoholic content over 45%. Its name comes from the expression “aguardiente de orujo” (pomace eau-de-vie).

It is a popular beverage in northwest Spain, especially Galicia, where it is called aguardiente (hard liquor) or caña, and is an element of collective identity. It is also known in Asturias, Castile and León, and Cantabria (principally in the valley

of Liébana), where it has become an artisanal craft for some families who after making wine for themselves distill the pomace in a little pot still. Many highquality distilled spirits have appeared in the last twenty years, including some origin appellations (in Spanish D.O.). These are obtained from quality grapes and produced according to the highest standards and are replacing the traditional home made liquor, nowadays only available in small villages.



## Bepi Tosolini Grappa di Moscato (Italy), 40% abv

Fresh and warming with notes of honeysuckle and mint, made from the pomace of Moscato grapes.



## Julia Superiore (Italy), 38% abv

An unaged grappa from Italy. A blend of different grape varieties are used to give a more rounded flavour and this results in an ideal aperitif grappa.



## Nardini Acqua di Cedro (Italy), 29% abv

Made with cedro lemons, Nardini describe this as "the noble cousin to limoncello". Although similar in flavour profile, this is drier, in part due to the tart juice from the cedro lemons.



## Nardini Acqua di Mandorla (Italy), 50% abv

An infusion of Nardini Grappa Bianco with bitter almond combined with maraschino cherry distillate.



# BRANDY

## Liquid Puddings

### Brandy Alexander

St Remy XO Cognac, Cartron Dark Creme de Cacao, fresh cream shaken over ice... a classic!!

### Parisienne Coffee

St Remy XO Cognac, freshly ground coffee and fresh cream.

### Orange Parisienne Coffee

Grand Marnier, a Cognac and Liqueur D'Orange, freshly ground coffee and fresh cream.

### Royal Greyhound

Enjoy our regal tippie as we bring together Rémy Martin 1738 Accord Royal with a dash of sugar and lemon juice, topped up with sparkling wine.

### Apricot Old Fashioned

A European twist on the classic as we stir down Cartron Apricot Brandy with Asbach 3yr Brandy and a splash of orange bitters.

### Spiced Espresso Martini

Experience our spiced brandy twist on the popular coffee serve as we shake up Seven Tails Spiced brandy with fresh Espresso and Cartron Coffee liqueur.





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## THE 80 OLD WORLD WINES OF THE ROEBUCK INN

Mill Lane, Mobberley, Knutsford, Cheshire WA16 7HX  
Telephone: 01565 873939 [www.roebuckinmobberley.co.uk](http://www.roebuckinmobberley.co.uk)

## THE 80 WONDERFUL WINES OF THE CHURCH INN

Church Lane, Mobberley, Knutsford, Cheshire WA16 7RD  
Telephone: 01565 873178 [www.churchinnmobberley.co.uk](http://www.churchinnmobberley.co.uk)

## THE 30 SPECIAL PORTS OF THE FITZHERBERT ARMS

Swynnerton, near Stone, Staffordshire, ST15 0RA  
Telephone: 01782 796782 [www.fitzherbertarms.co.uk](http://www.fitzherbertarms.co.uk)

## THE 100 RUMS OF THE MAINWARING ARMS

Whitmore Road, Whitmore, Newcastle under Lyme ST5 5HR.  
Telephone: 01782 680261 [www.mainwaringarms.co.uk](http://www.mainwaringarms.co.uk)

*and of course...*

## THE 60 BRANDIES OF THE THREE GREYHOUNDS INN

Holmes Chapel Road, Allstock, Knutsford, Cheshire, WA16 9JY  
Telephone: 01565 723455 [www.thethreegreyhoundsinn.co.uk](http://www.thethreegreyhoundsinn.co.uk)