

DESTINATION Cognac



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A stimulating heritage

Unmissable places to visit

Food and drink!

Everything you've always wanted to know about Charentais gastronomy

A festival for all seasons

Our spring, summer, autumn and winter collections of major events

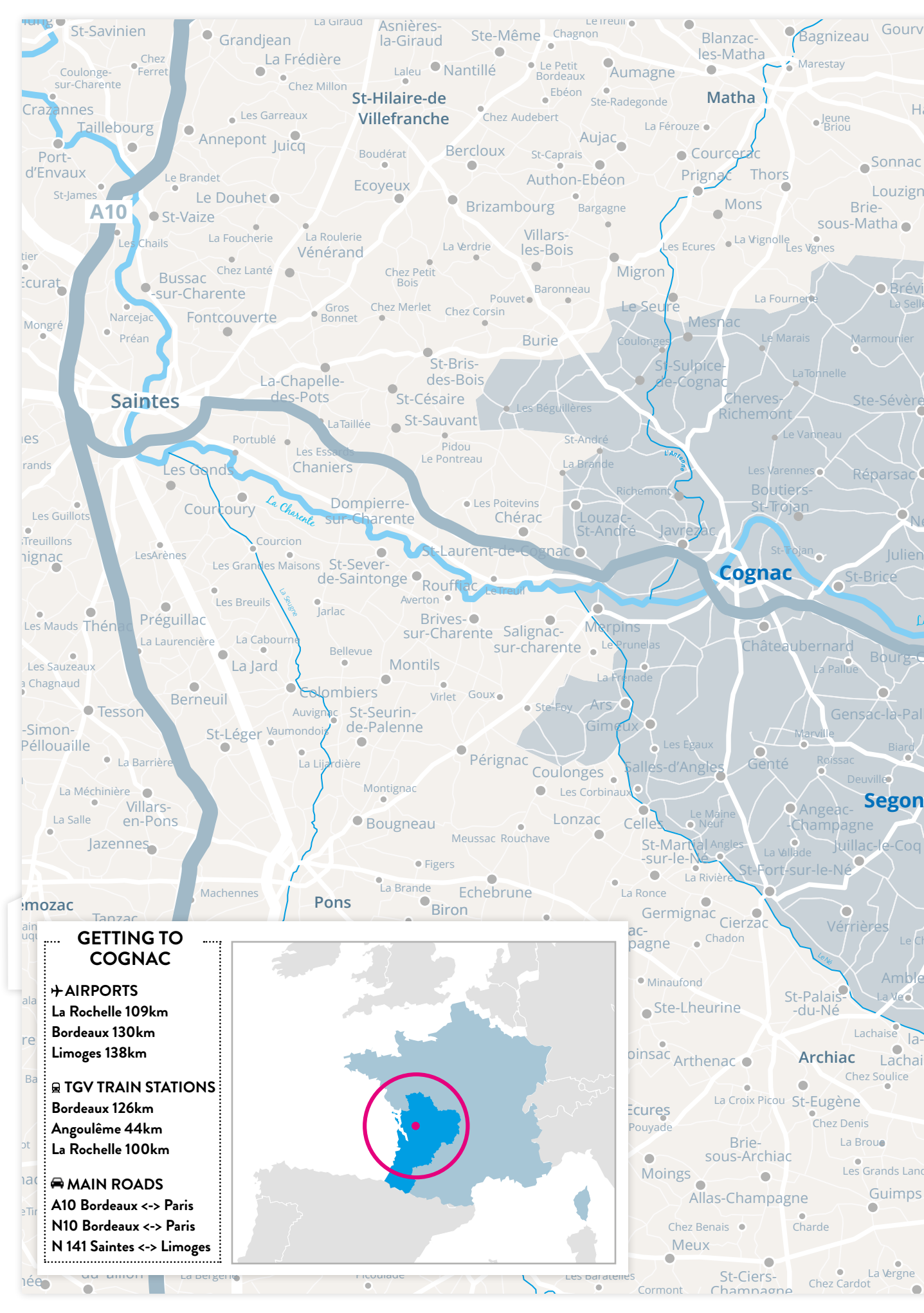
Vineyards

In the heart of a world-famous appellation

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ON THE WATER, IN THE AIR AND ON LAND...

The complete range of outdoor activities!



GETTING TO COGNAC

✈️ AIRPORTS

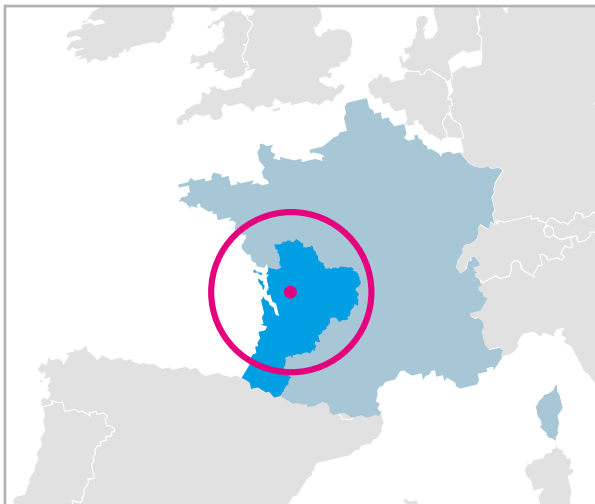
La Rochelle 109km
Bordeaux 130km
Limoges 138km

🚆 TGV TRAIN STATIONS

Bordeaux 126km
Angoulême 44km
La Rochelle 100km

🚗 MAIN ROADS

A10 Bordeaux <-> Paris
N10 Bordeaux <-> Paris
N 141 Saintes <-> Limoges



Map of the area

DESTINATION Cognac



COGNAC



Passion, excellence and the land

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Cognacs are the result of a blend of unique know-how, passion and local conditions. The combination of a maritime climate with the range of white grape varieties and the type of soil gives the vineyards of Cognac their unique character. Generations of talented, demanding winemakers have created a spirit of unusual quality. Learn about every step in the production of cognac from the vine to the bottle. Whether you are a beginner, an amateur or a connoisseur, a visit to the vineyards, barrel-makers and cognac houses will be an unforgettable experience.



Alcohol abuse is dangerous for your health - drink responsibly.



RECIPE !

Cognac Summit cocktail

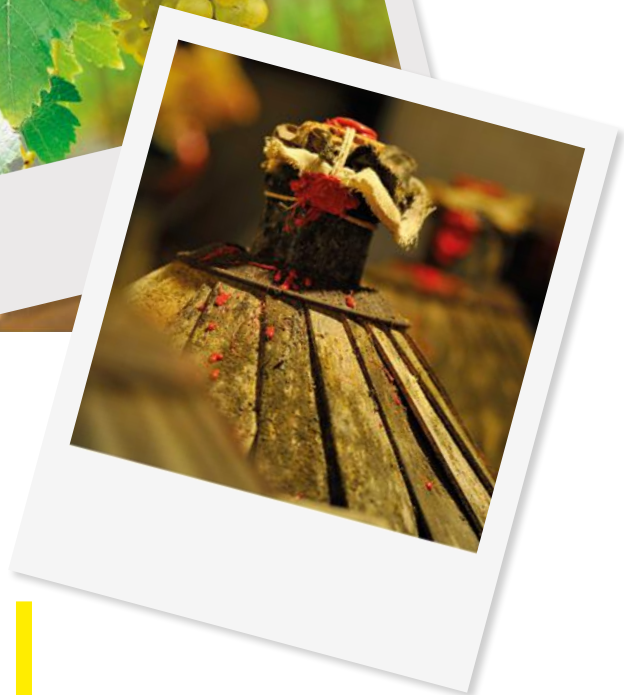
- Place a slice of lime peel and four thin slices of ginger in a glass.
- Pour in 4cl of VSOP cognac.
- With a pestle, crush the contents lightly two or three times.
- Half fill the glass with ice cubes.
- Stir for five seconds with a spoon.
- Add 6cl of lemonade and a long thin slice of cucumber peel.
- Mix again for five seconds.
- Serve immediately.

INTERNATIONAL YET MADE IN FRANCE

As an AOC (protected designation of origin), cognac is produced from historic vineyards with a marked identity. With more than 98% of the production exported, people drink cognac the world over - its cosmopolitan and multicultural nature gives you wings! Thanks to its incomparable palette of flavours, cognac can be enjoyed neat, with ice, as a long drink or a cocktail. The bold and curious will explore the rich harmony of its flavours and aromas as an aperitif, even with a meal - or, of course, as an after-dinner drink.

In search of cognac

ENJOYING THE NUANCES OF
VS, VSOP, XO COGNACS.



THE EFFECT OF TIME

It is during the aging process in barrel that cognac subsumes the best of the oak to reveal its most subtle flavours. Because it is in permanent contact with the air, the alcohol content of the eau de vie gradually diminishes to be replaced by finesse and elegance.

The equivalent of more than 20 million bottles evaporates into the atmosphere each year; this natural “gift”, necessary to attain perfection, is poetically known as “the angel’s share”.

PINEAU DES CHARENTES

AN OTHER TREASURE IN OUR VINEYARD

This remarkable wine (an AOC) is the result of the blending (known as mutage) of cognac with grape juice. Each Pineau des Charentes is unique (not one, but many) born from the winemaker's skill and knowledge and a long aging process in oak barrels. Tempt yourself with Pineau des Charentes as an aperitif, neat or in a cocktail or with a chocolate-based dessert - a new experience to savour!

RECIPE !

Cocktail «Negroni Charentais»

- 1.50 oz Pineau des Charentes blanc ou rouge
- 1 oz Campari
- 1.50 oz Gin
- 1 orange peel

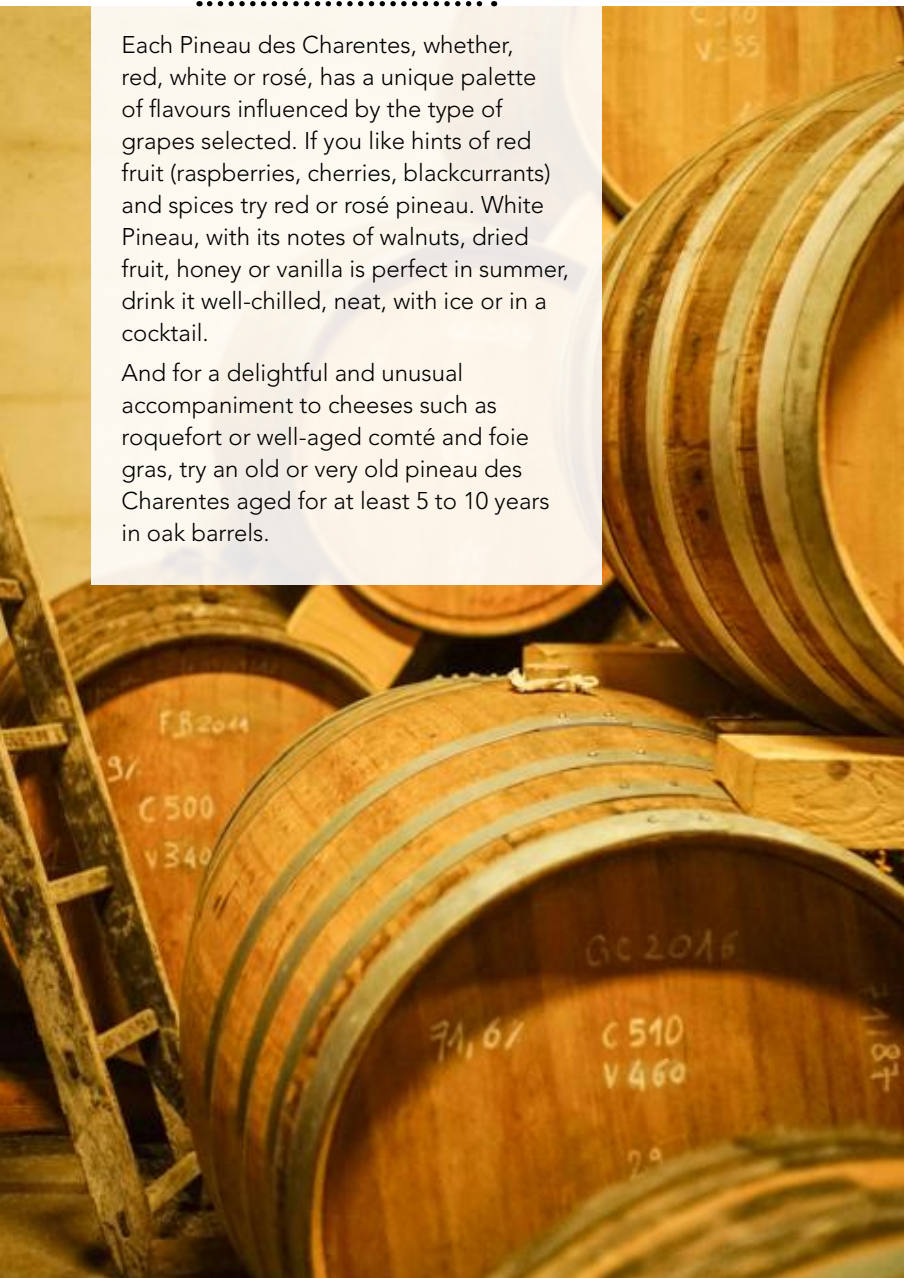
Alcohol abuse is dangerous for your health - drink responsibly.



WHITE, RED OR ROSÉ... IT'S YOUR CHOICE!

Each Pineau des Charentes, whether, red, white or rosé, has a unique palette of flavours influenced by the type of grapes selected. If you like hints of red fruit (raspberries, cherries, blackcurrants) and spices try red or rosé pineau. White Pineau, with its notes of walnuts, dried fruit, honey or vanilla is perfect in summer, drink it well-chilled, neat, with ice or in a cocktail.

And for a delightful and unusual accompaniment to cheeses such as roquefort or well-aged comté and foie gras, try an old or very old pineau des Charentes aged for at least 5 to 10 years in oak barrels.



Did you know ?

*The legend
of Pineau des
Charentes*

According to legend, during the grape harvest when Henry IV became king of France in 1589, a Charentais winemaker inadvertently poured grape must into a barrel containing eau de vie and then placed the barrel in the cellar. Some years later, the grape harvest was particularly abundant and he needed the barrel in question. He was surprised to discover a marvellous beverage, clear and sunlit, just like the Charentes region.

This was the birth of pineau des Charentes!

CHARENTAIS WINES

WHITE, ROSÉ AND RED

The particular character of Charentais wines is based on an exceptional climate and particular local conditions: the production bears witness to the successful exploitation of the land. The wide range of grape varieties (merlot and cabernet sauvignon for red, chardonnay and colombar for white) has brought about classic

yet also surprising results.

The sensory and aromatic profiles of our wines make them accessible for everyone and they share common characteristics. The whites and rosés are fresh and fruity with a lively attack that gives way to a more balanced sensation; the reds present hints of ripe red fruit and offer a fully-rounded flavour.

The heart of an exceptional winemaking area

Vines are a familiar part of the scenery and cover more than 1500ha. Two favourite images: early morning mist gradually exposing grapes on the vine and at the end of the day, contemplating the sunset at the horizon of these rare lands. Charentais wine (Vin de Pays), produced in Charente and Charente-Maritime was first made in this remarkable setting in the days of the Roman occupation of Gaul; today protected status (IGP) ensures the production of quality, creative wines.

Nowadays, our proud and enthusiastic winemakers work together, opening a new chapter in the story of Charentais wine. Their know-how and the wide aromatic range of the grape varieties have combined to enable the renewal of these local wines that simply ask to be discovered - or rediscovered.

FRUITY
FULLY-
ROUNDED



↗
*In search of
Charentais wines*

Meet our winemakers...



"Bon
appétit !"

Titillating
your taste buds!

Some suggestions:

Red wines go well with grilled red meat, white meat and cheese.

White wines are perfect with seafood platters but also regional goat's cheese.

The rosés are excellent aperitifs and go well with summer barbecues.



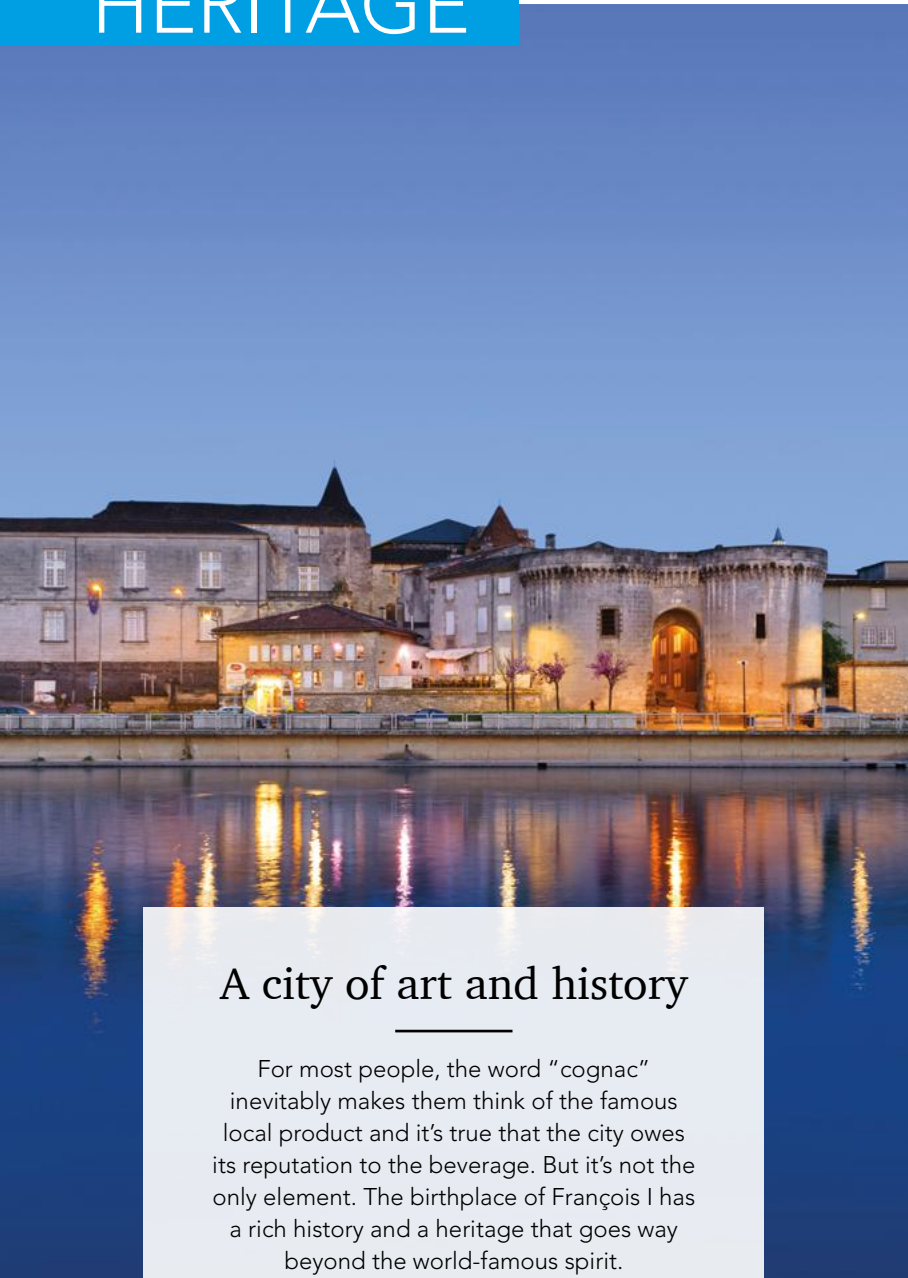
A VOCATION OF PASSION

The human factor

Do talk to our winemakers about their professional lives - they will respond with passion, memories and emotion. They are of course deeply attached to their region and proud of the wines they produce that characterise the person as much as the area where they are made.

Experiencing the everyday life of the winemaker is a privileged moment in time, whether it's between two rows of vines, in the shade of the winery or the cool of the cellar. Many hours of hard work (outdoors among the vines, vinification, production) and the personality of the winemaker have come together to produce the wine you're in the process of tasting. Year-round, over a hundred winemakers will be pleased to welcome you and share in their passion for their work.

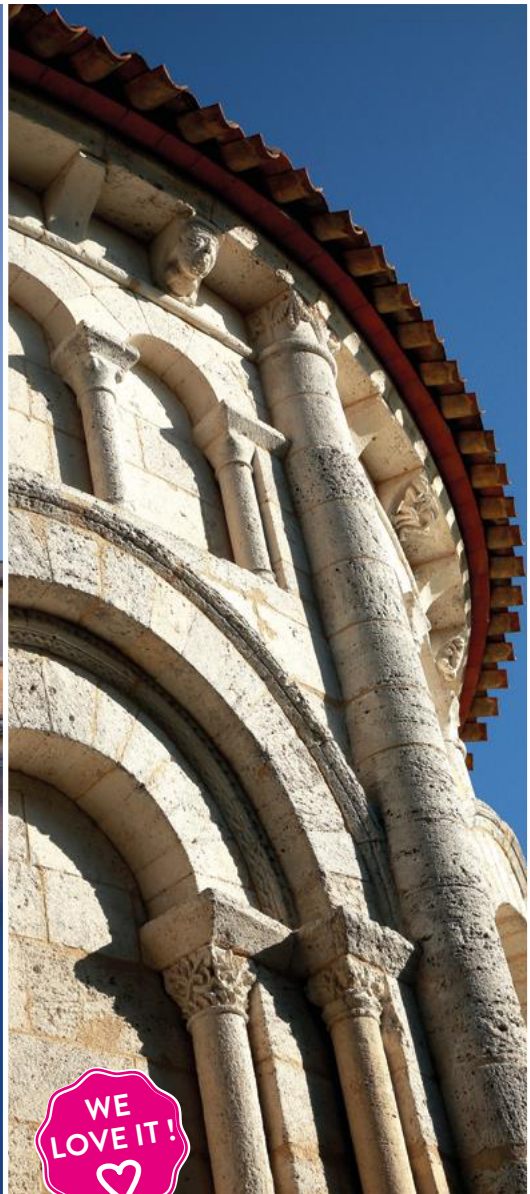
A STIMULATING HERITAGE



A city of art and history

For most people, the word "cognac" inevitably makes them think of the famous local product and it's true that the city owes its reputation to the beverage. But it's not the only element. The birthplace of François I has a rich history and a heritage that goes way beyond the world-famous spirit.

Bearing the logo "City of art and history", Cognac has on offer offbeat suggestions to discover its history and heritage - forget those boring, interminable visits and try our original, quirky concepts for all the family, year-round!



Villages of stone and vines

Those of you who love history and old buildings will pick up the brochure at the tourist office on the nine municipalities that share a common heritage: the vine. A treasure-trove awaits: abbeys, Romanesque churches, fountains, wash-houses, châteaux...

Travel back in time...

ROMANESQUE LANDS

Roaming the towns and villages around Cognac is like embarking on a journey back in time to the treasures of Romanesque art.

There are so many churches and abbeys (Châteauneuf, Ars, Bassac, Châtres...) that bear witness to the richness of the Romanesque world that flourished here thanks to the wealth of the lords of the manor, to talented architects, painters and sculptors and the quality of the local stone.

Enhanced by the light of the Charente, these buildings with their imaginary animals and fabulous figures invite the visitor to hear their story and discover their ten centuries-old secrets.



**A WONDERFUL
HISTORY**

Medieval fortresses or princely residences from the Renaissance, châteaux (Bouteville, Cognac, la Roche-Courbon ...) all illustrate the tumultuous history of the territory around Cognac. Visiting them is an adventure

where the principal characters are Vikings, Richard the Lionheart or François I during one of his many visits to his homeland but don't worry if the thought of bumping into a knight frightens you! Our museums and interpretative centres invite you to discover the cultural richness of our region (archaeology, fine art, arts and crafts, cognac...)

BY THE WATERSIDE



«THE MOST BEAUTIFUL STREAM IN THE WHOLE KINGDOM»

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These were the words of Henri IV and he was speaking of the seventh river of France that over the centuries has largely contributed to the growth of the town and region around Cognac. A means of transport since time immemorial, the Charente, from the Middle Ages, became the main commercial artery from the Atlantic coast to the hinterland. Heavy sailing barges - flat-bottomed boats especially conceived for transporting goods - were laden with stone, armaments and cognac which they took to the seaports, returning with, amongst other items, salt from the Ile de Ré.

Nowadays, you can still take a trip on a sailing barge from Cognac or St-Simon. Enjoy time together as a family or with friends at water-level, alongside lush green riverbanks, negotiating a lock, sailing past Charentais villages, the châteaux of St Brice or Bagnolet...



This summer, try boating on the Charente ...

Who hasn't dreamed of being a skipper?

Houseboats (no licence needed) of all sizes can be hired at Jarnac and Cognac. Navigation is child's play, negotiating a lock an opportunity for a chat, life on board a simple choice between lazing around and fishing...

The Charente is navigable for 170km between Angoulême and Rochefort - sail past pretty little villages and be sure not to miss out on local specialities... with your feet in the water!

My own
boat!



GOOD
IDEA!



Let's go fishing!

The Charente is a top spot for fishing and is classified in first and second positions in both public and private domains, thanks to the riches of its fish population. Whether you are a beginner or a more experienced angler, you will be spoilt for choice for practising your skills successfully.



COOL!

LA CHARENTE

The advantage of being on holiday here is that sooner or later you'll find yourself beside the Charente.

A multitude of water sports: canoeing, pedalos, electric and motor boats for hire, the Bain des Dames beach, stand-up paddle and diving - everywhere! Ideal for young or old, big or small, sporty or those simply in search of relaxation.

AH, FRESH AIR!

FEEL LIKE A WALK?

How about a stroll through the vines between woods and rivers or along the banks of the Charente? Or wandering through our charming villages, watching the world go by at a lock, soaking up the peaceful atmosphere of a Romanesque church? Whether you're on your own, with friends or family, a long-distance walker or a Sunday stroller, there's so much choice among the signposted walks in the "Grand Cognac" area - ranging from a straightforward change of scenery to the unusual.



TO
TRY

Focus

> Cognac for golfers

In a perfect setting between Cognac and Jarnac beside the Charente lies the 18 hole par 72 Cognac Golf course with a 4 hole training course. Everything has been done to make the golfer - whether a beginner or rather more practised - feel comfortably at home.



Looking for a thrill!

GOING UP..

Feeling adventurous? After a big thrill? You don't suffer from vertigo? You want to surprise your friends? Try one - or all - of these: rock-climbing, balloon trips, microlights, treetop adventure parks, waterskiing, wakeboarding and many more.

THE CHOICE IS YOURS!



la Flow
Vélo

ATLANTIQUE
CHARENTAIS
PAYSAN

ON YOUR BIKE!

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Take the time to discover our territory with 11 cycling loops from 5 to 42km for quiet or sportier rides !

How about cycling along the Charente river?

It is possible via «Flow Vélo» (V92) which links the island of Aix to Thiviers (Dordogne). During your bike rides, stop to detail the sights, admire a landscape, go around a church or visit a winery...in short, it's up to you!

Focus on

> The Cognac marathon

More than 3,500 runners take part in the Cognac Marathon that is held every year on a Saturday close to 11th November amongst the vines and wine-cellars of Jarnac. You have a choice of three: 10km, half-marathon and marathon; in each case a convivial and festive time is guaranteed for all the sportsmen and women taking part. And on the Sunday, you're bound to have enough oomph left to visit our wonderful region!



FESTIVALS AND HIGHLIGHTS

A CULTURAL BREEDING GROUND

Make no mistake, ours is a region of festivals: music, literature, cognac, dance, sport - an event for each season...



SUMMER MUSIC

In July, the Cognac Blues Passions fills the streets and public park with the sound of Afro-American music and a few days later, the Cognac Festival hosts concerts and cocktails beside the Charente, where conviviality reigns! At the end of August, Festi'Classique is an encounter between the worlds of cognac and classical music. And the street theatre festival Coup de Chauffe is a truly festive way to round off the summer!

SPRING, AUTUMN, WINTER...

Autumn sees the Festival of the Crime Novel and European Literature: films, round-tables, lectures, discussions with writers and artists; the perfect place to make your selection of reading materials for those long winter evenings. By the way, winter will be warm to meet winemakers and distillers or to savour the aroma of apples warming beside a Charentais still; these are privileged moments when you may discover some of the secrets of the cognac makers. Spring? It's time for Mars Planète Danse: hip-hop, classical, contemporary - it's all about getting ready for the summer!



**A RICH AND VARIED
CULTURAL LIFE**



Focus on

> The «Site Remarquable du goût»

It was in 2013 that the Grande Champagne Cognac: 1er Cru - recognized for its delicate eaux-de-vie - obtained the national label carried by the ministries of culture, tourism, the environment and agriculture and joined the 70 other remarkable sites of French taste.

DO NOT MISS !

The Salon du Goût, Taste Fair, 1st weekend of February in Segonzac, gathering of producers from all over France.



LOCAL PRODUCE



LET'S EAT!

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We like eating well in the Charente - but they say that everywhere, don't they? Some of our specialities which you won't find elsewhere: wonderful balsamic vinegar from Baume de Bouteville aged in oak barrels that had previously been home to cognac... carpaccio of trout and caviar from Gensac-La-Palud which you buy on the spot from the producer. And it's also our famous snails (cagouilles) a speciality that's worth the journey! For dessert, try a galette (Charentais butter shortbread) with a "brûlot" - a cognac-enhanced coffee. The cherry on the cake? Tasting our specialities while wearing your "charentaises" - felt slippers! You'll feel very relaxed...



Focus on

The truffle market at Jarnac

In December and January, the truffle market is held early every Tuesday morning and late on Friday afternoons. A most particular atmosphere as soon as you enter the Salle des Foudres enhanced by the enchanting aroma of the truffle. You'll be amazed by the speed of the transactions and challenged by truffle-growers keen to share their knowledge of this precious, magical foodstuff. You'll leave with plenty of culinary advice and no doubt some fine stories on their favourite topic: the truffle.

FAMOUS SONS



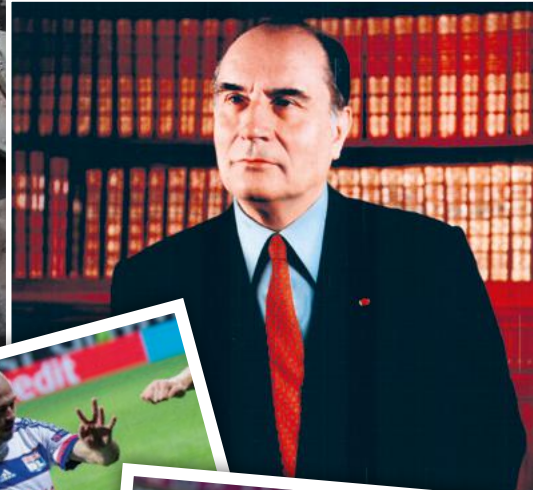
FRANÇOIS

If you're given the name of François, that brings good luck. The most famous is perhaps François I who was born in 1494 in the Château of Cognac (today you can visit what has become the home of the cognac house Baron Otard).

The next is François Mitterrand, President from 1981 to 1995 and born in 1916 at Jarnac; his birthplace can be visited and if you're really keen, the family tomb as well. The third is François Gabart, sailor and skipper who won the Vendée Globe in 2013 and Route du Rhum in 2014.

Other famous locals

Jean Monnet, born here in 1888, a famous politician who helped establish the Common Market and known as the Father of Europe. Claude Boucher, a local by adoption, who, after six years of research, in 1898 invented a glassblowing machine that enabled a considerable increase in bottle production and thus the development of the cognac industry. Christophe Jallet, a footballer for the national team was a native of Cognac and the athlete Renaud Lavillenie did much of his training here!



Bureau d'information de Cognac

16, Rue du XIV Juillet - 16 100 Cognac

de Châteauneuf sur Charente

2, Rue du Général Leclerc
16 120 Châteauneuf sur Charente

de Jarnac

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16 200 Mainxe Gondeville

de Segonzac

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DISCOVER OUR THEMATIC BROCHURES



Cognac Houses



Gastronomy



Heritage



Leasures & nature



Wine's
growers map

TOURISME
Cognac

