

Beat: Business

MOONSHADOW COGNAC, INSPIRED BY THE LEGEND OF THE LUNAR RABBIT

LA FACE CACHEE DU COGNAC

PARIS, 02.06.2019, 07:50 Time

USPA NEWS - COGNAC is a Variety of Brandy named after the Town of Cognac, France. It is produced in the Surrounding Wine-Growing Region in the Departments of Charente and Charente-Maritime. Cognac Production falls under French Appellation d' Origine Contrôlée Designation, with Production Methods and Naming required to meet certain Legal Requirements. Among the Specified Grapes, Ugni blanc, known locally as Saint-Emilion, is most widely used. The Brandy must be twice distilled in Copper Pot Stills and aged at least Two Years in French Oak Barrels from Limousin or Tronçais. Cognac matures in the same way as Whiskies and Wines Barrel age, and most Cognacs spend considerably longer "on the Wood" than the minimum Legal Requirement.

COGNAC is a Variety of Brandy named after the Town of Cognac, France. It is produced in the Surrounding Wine-Growing Region in the Departments of Charente and Charente-Maritime. Cognac Production falls under French Appellation d' Origine Contrôlée Designation, with Production Methods and Naming required to meet certain Legal Requirements. Among the Specified Grapes, Ugni blanc, known locally as Saint-Emilion, is most widely used. The Brandy must be twice distilled in Copper Pot Stills and aged at least Two Years in French Oak Barrels from Limousin or Tronçais. Cognac matures in the same way as Whiskies and Wines Barrel age, and most Cognacs spend considerably longer "on the Wood" than the minimum Legal Requirement.

Producing Regions : Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois and Bois Ordinaires, Bois À Terroirs... The Cognac-Producing Regions called Champagne should not be confused with the Northeastern Region of Champagne, a Wine Region that produces Sparkling Wine by that name, although they do share a Common Etymology.

On May 28, 2019 was held the Presentation of The VSOP Cognac Moonshadow @ Masha (Paris) by the Company Tigre Blanc Paris already producing Spiritueux (Tigre Blanc, Tigre Blanc Alambic Edition, Bartolomeo). This is a Combination of several eaux-De-Vie with the youngest One having 4 Years Old, offering all the Flexibility and Aromatic Richness needed in Mixology. Also a Combination of Crues Fins Bois, Petite Champagne & Grande Champagne

Two Cocktails were specially made with it by Kevin Compère from the Gloster Bar.

- MOONWALK : Cocktail Signature.

Ingredients : 4 cl of Cognac Moonshadow, 8 cl of Pear Nectar, 2 Tea Spoons of Bitter Orange Marmelade, Ice

- ECLIPSE : Cocktail Signature.

Ingredients : 4 cl of Cognac Moonshadow, 3 cl of Blackcurrent Juice, 2 cl of Yellow Lemon Juice, Tonic, Ice.

Source : Presentation of VSOP Cognac Monshadow @ Masha (Paris), offering Different Activities around the Event.

Ruby BIRD

<http://www.portfolio.uspa24.com/>

Yasmina BEDDOU

<http://www.yasmina-beddou.uspa24.com/>

Article online:

<https://www.uspa24.com/bericht-15474/moonshadow-cognac-inspired-by-the-legend-of-the-lunar-rabbit.html>

Editorial office and responsibility:

V.i.S.d.P. & Sect. 6 MDSStV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Exemption from liability:

The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Editorial program service of General News Agency:

United Press Association, Inc.
3651 Lindell Road, Suite D168
Las Vegas, NV 89103, USA
(702) 943.0321 Local
(702) 943.0233 Facsimile
info@unitedpressassociation.org
info@gna24.com
www.gna24.com