

St-Rémy Launches its French Chardonnay Cask Finish, the First Release in a New Collection of Cask Finished Limited Editions

This Autumn, St-Rémy, which was founded in 1886 in the Loire Valley and is now the world leader of French brandy, announces the release of the first expression of its “Cask Finish Collection”, The “French Chardonnay Cask”. This collection celebrates St-Rémy’s Master Distiller, Cécile Roudaut’s expertise in selecting and maturing the brandy in various types of casks.

The “French Chardonnay Cask” edition has limited availability, with only 9,360 bottles worldwide. Similarly, each of the expressions in the “Cask Finish Collection” will be bottled in a very limited batch and will express Cécile Roudaut’s unique exploration of different casks, leading to a unique tasting experience.



For the release of the “French Chardonnay Cask” , Cécile Roudaut proceeded with the method of finishing, which means aging the brandy in a cask different to its original one, an element that makes this expression so distinctive. In this case, Cécile then cleverly chose typically small French oak barrels followed by casks crafted in Burgundy used to age French Chardonnay wines, resulting in a lively, fresh brandy with fruity notes of citrus, vanilla and brioche aromas.

In May 2014, some of the Chardonnay Casks started to be filled in with the Eaux-de-vie and, in the following months and years, Cécile Roudaut and her team undertook periodic sampling to closely monitor the behaviour of each spirit batch. Finally, in March 2018, Cécile decided that the final product had been achieved and was ready to be bottled, due to its well-balanced and delicate flavours.

Launching the collection with the “French Chardonnay Cask” expression is important to Cécile, as previously to working in the world of spirits, Cécile experienced working in the wine industry in the Loire Valley. During this time, Cécile learnt about the wine making process and the Chardonnay white grape varieties offer high-quality and wonderfully aromatic final product. Subsequently, these experiences determined Cécile’s choice of selecting a Chardonnay Casks for this limited-edition Saint-Rémy Brandy.

“My aim for the “French Chardonnay Cask” was to replicate all the subtlety, freshness and liveliness of Chardonnay wines. I was convinced that the final result would be a sensational mix of sumptuous aromas and flavours, that can be best enjoyed neat or on the rocks”, Said Cécile Roudaut.

The St-Rémy “French Chardonnay Cask” expression that has just been awarded with a Silver Medal at the IWSC 2018 awards, will be launched first exclusively in Global Travel Retail at Dubai Duty Free in September. Then in the following domestic markets Canada, New-Zealand, Russia, Finland and Norway.

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Notes to editors:

The “French Chardonnay Cask” Tasting Notes

Appearance: Dark golden yellow with amber tints.

Nose: Long, rich and smooth, with a balance of woody, vanilla, fruity and spicy notes.

Palate: Rich, fruity and harmonious, with a fine balance, silky and full-bodied structure that provides persistence and roundness to the product, whose toasted notes are enhanced by barrel aging. This product is full of subtlety, with a rich, fresh, lively and dynamic finish.

About St-Rémy

St-Rémy is the World's favourite and most renowned French brandy, prized by connoisseurs and critics alike since 1886. Originally from the heart of the French Loire Valley, St-Rémy has garnered international recognition for its peerless savoir-faire and distinctive aromatic identity and style. With 130 years of brand history, the recipe continues to be passed from generation to generation: a closely guarded secret known only to our dedicated Master Blenders, well protected in its iconic black bottle. St-Rémy is present in more than 70 markets worldwide and is 100% French from the grapes to the bottling.

For more information please contact Clementine Communications:

Account Director – Deniz Katatepe – deniz@clementinecom.com

Account Manager Aggie Verdin – aggie@clementinecom.com

Tel: 0207 471 8730