





## History

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The history of our Cognac goes back 80 years when the grandfather of Jean Luc Lassoudière (the current co-owner of the farm with Dominique & Françoise Montez et Hélène Audouin Lassoudière) came back to Saint Fraigne to rebuild the family farm and give birth to a new vineyard. The phylloxera crisis of the 1870s had destroyed a large part of the vines in the Cognac region and many farmers at the time were forced to move away, looking for work. It took a lot of hard work to reinstate the vineyards to their former glory.

In the 1970s, the farm started to produce eaux de vies in a sufficient volume and with a quality that allowed the supply of the major Cognac houses in brandies (we now work with Martell, Courvoisier, Rémy Martin, Marnier Lapostolle, supplying them every year with hectoliters of our brandy).

With part of the distillates being sold to the major houses of cognac, the farm kept and aged its own stock in cellars. The stock grew in volume and also in quality, with vintages reaching over 25 years old.

This is when the idea of Cognac Pierre Lecat was born a few years ago.

Pierre Lecat SAS is the commercial arm of the farm (GAEC le champ du Frêne). The company was setup in order to bring a high quality Cognac to the market with the view of finding international partners.

Pierre Lecat was the step father of Jean Luc Lassoudière. He was a renowned local watchmaker, and inspired us in building the company brand.

The theme around our brand is based on time and quality craft, hence the logo, representing a clock and the elaborate mechanisms found in a pocket watch.

## The vision

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We take pride in our Cognacs.

Every stage of the process is looked at very closely, with great attention to detail.

We believe in and follow the general principals of sustainable farming. Volume is not of the essence, we are artisans of Cognacs and we believe that it is the only way we can deliver a good product to our customers.

The grapes that we harvest will be selected and distilled according to their characters in order to obtain a young brandy that will be adapted to aging in our cellars.

Perhaps the greatest influence on taste is created by the use of the Lees during distillation. This will enrich our Cognac with fruity aromas.

We then wait for the Brandy to age in barrels. Patience is paramount in order to achieve the best possible maturation. We use 100% Limousin oak wood barrels, which give the delicate vanilla aromas that will develop over time.



When we consider that a vintage has reached maturation, we carefully use it in some proportions in our mixes to give birth to our 3 Cognacs (VS, VSOP and XO).

### **Our vines**

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23 Hectares, Ugniblanco (95%), Colombard, Folle Blanche.

A rich and qualitative brandy is based on the use of a variety of grapes.

Val de Charente climate :

Close to the Charente valley, the vines are well ventilated and benefit from a good climate (seldom rain, temperate spring and warm summer) that will prove beneficial to the character of our brandies.

### **Products**

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All our Cognacs are slowly reduced down to 40% before bottling. It takes four to five reductions and a full year for the process to be completed since the Cognac needs to rest after each reduction.

#### **VS**

2 vintages giving an average age of 5 years old.

#### **VSOP**

5 vintages giving an average age of 13 years old.

#### **XO**

8 vintages giving an average age of 23 years old.