

REMY MARTIN

COGNACS FINE CHAMPAGNE

A UNIQUE TERROIR

Tempered by an ocean breeze, the cognac terroir is unique. In the Grande and Petite Champagne vineyards, the limestone rocks reflect the sun onto the grapes, the main variety grown being Ugni Blanc.

EXCLUSIVELY GRANDE AND PETITE CHAMPAGNE

Rémy Martin produces its cognacs with eaux-de-vie originating exclusively from the Grande and Petite Champagne areas. These are the most prestigious crus where the chalk in the subsoil is soft and clay is rare, to produce fine, round eaux-de-vie. Our cognacs have the fine Champagne appellation.

THE HOUSE OF REMY MARTIN

Rooted in exception since 1724, Rémy martin has produced cognacs to the highest requirements of excellence.

From its family and winegrowing origins, our house embraces the values of time, patience, rarity and excellence, which served as a guide when creating the various visits and receptions that we offer.

We invite you to discover our House : copper pot stills, the quietness of the cellars, eaux-de-vie exclusively from Petite and Grande Champagne vineyard, introduction to tasting.

Welcome!



THE VISIT "STOPOVER AT THE HISTORIC HOUSE"

In the Historical House of Rémy Martin in Cognac.

The tour lasts about 2 hours and includes the discovery of hidden cellars and a tasting of 3 glasses of 2 of our superior quality cognacs (V.S.O.P and X.O Excellence) paired with sweet and savory appetizers so that you may experience the possible associations between our Fine Champagne cognacs and gastronomy.

THE HOUSE, IN COGNAC

THE CENTAURE CELLAR

From the chalky soil to the work of the vine,
from distillation to blending

THE FRANCIS CELLAR

With its immense barrels and golden light

THE ISLY CELLAR

One of the oldest cellars in Cognac, still used

THE TASTING ROOM

3 glasses of Cognac, 4 appetizers

