Cognac tasting the Rémy Martin way



A couple of weeks ago on a hot Friday night, we had the privilege of our long time Principal Sponsors, Rémy Martin, featuring a Cognac tasting in one of the private rooms at Zilver Restaurant in Chinatown, Diana Liu reports.

For those of us who consider ourselves cognac connoisseurs, we'll know that Rémy Martin Cognac is crafted exclusively from grapes from the heart of Cognac the Grande and Petite Champagne crus. Rémy Martin is not just any Cognac though - it is one of the oldest most respected Cognac houses and only major house to specialize in producing Fine Champagne Cognac or above.



By the time Sydney Chinese Lions and guests had arrived, it was around 7:30pm, and one could hear the odd stomach rumbling as we waited patiently for the Rémy Martin representatives Jeremy and Will to arrive. Suddenly, right on cue, in walked two gentlemen, tall, good looking and well-dressed - a bit like the Rémy Martin VSOP bottles that they were carrying. Attention turned to the two representatives as they commenced putting several bottles of Remy cognac on a table in the middle of the room.



Mr Jeremy Church Brand Manager

Martin, a French vine grower.

Next, several glasses were placed on our tables. three for each person, one for each cognac. Firstly was a comparative tasting of Martin Rémy

As we sat in our chairs, a short presentation began. We were enlightwith ened ۵ story about the history of Remy Martin. We learnt that the companies long and rich history since founded in 1724 by Paul Emile Rémy

RÉMY MARTIN

The Heart of Cognac



Mr Will Thompson Brand Ambassador

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VSOP (Very Special Old Pale) - one served at room temperature and the other served frozen. Although both VSOP's showed the richness of Fine Champagne Cognac, the different temperatures highlighted subtle flavours possible from within the same glass of cognac. Finally, Rémy Martin XO Excellence (Extra Old), which is a blend of



over 350 different eaux de vie within each single bottle with an average of 23 years was served.

After downing a good number of glasses over good food and good company, we decided to head off to K2 Karaoke Bar in



Capital Square to sing the night away. Although Jeremy and Will were not the best of singers, the night will be long remembered for the Cognac tasting, the Rémy Martin way.





The Appreciative Rémy Martin Cognac Connoisseurs

