

CHATEAU D'ORIGNAC Cognac

The history of the seigneurie of Orignac starts in the 12th century; a knight called Ythier d'Orignac then owned the estate.

Château d'Orignac has been a family estate for several generations; the owners have always been devoted to producing high quality products.



This 20 hectare vineyard is located in the heart of the appellation Cognac « Fins Bois » on the limestone slopes near the Gironde estuary, 50 kms south of the town of Cognac .

The soil, the average age of the vineyard, more than 30 years and the care brought to the cultivation of the vines help this search of excellence.

The grape varieties planted for the production for the Cognac is **Colombard 10 %** and **Ugni-Blanc 90 %**.

The Cognac is carefully aged in barrels of 360 litres for over several years in the cellar, called "Paradis".



Cognac XO

Tasting notes of the Winemaker

The colour is copper with golden tints; it has a powerful aromatic palate, with subtle hints of cinnamon, almond, raisins and vanilla.

It is perfectly balanced with a round and soft structure and presents a very long and distinguished finish.

Intense and elegant this Single estate Cognac XO reflects all the identity of this exceptional "terroir".



Technical Notes

Grape varieties : 90% Ugni Blanc and 10 % Colombar

Average age of the vines : vineyard planted in 1948 for the oldest

Blend : This cognac is a blend of "eaux de vie" from several vintages with the youngest is at least 12 years old .

The Ageing

Type of barrels : Cognac casks (360 l)

Casks : from the oak forest of central France

Cooper : Vicard et Nadalié

Number of barrels : 15 barrels of 360 liters

End of the ageing : May 2006

The Bottling

Bottling done at the chateau

Fining : no fining

Filtration : loose filtration on paper plate

Bottling : June 2006 at the Estate

Winemaker : Yvan Meyer

Cognac Fins Bois

Tasting notes of the Winemaker

The colour is light amber with golden tints; it has a very fruity aromatic palate, highlights prunes and candied oranges with floral hints and vanilla.

It is fresh and fruity with a soft structure and a very seductive finish.

Distinctive character of the “Appellation Fins Bois”, this Single estate Cognac will be delicious as a long drink with tonic water or simply on the “rocks”.



Technical Notes

Grape varieties: 100 % Ugni Blanc

Average age of the vines : vineyard planted in 1948 for the oldest

Blend : This cognac is a blend of “eaux de vie” from several vintages after at least 4 years in barrels.

The Ageing

Type of barrels : Cognac casks (360 l)

Casks : from the oak forest of central France

Cooper : Vicard et Nadalié

Cellar : privat cellar

The Bottling

Bottling : Estate Bottling /At the chateau

Fining : no fining

Filtration : loose filtration on paper plate

Winemaker : Yvan Meyer

Through the centuries

The History of the People of Orignac

Orignac has been both a family home and has been producing grapes for at least 800 years. Over the successive centuries all its occupants have been deeply involved with the spirit of the property, which has given it the timeless and serene atmosphere it has today.

During the last century, Monsieur Paul Gros acquired the property from the descendants of Baron de Saint Légier who was responsible for giving the château and park its modern-day appearance, and he in turn, left it to his eldest daughter, Hélène.

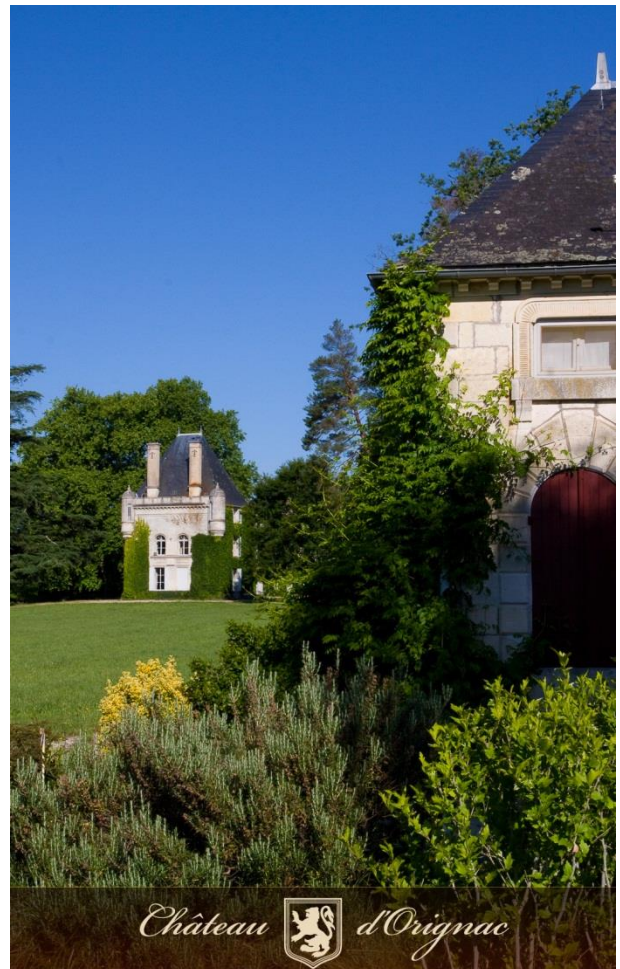
Being an enterprising and innovative man, it was he who imported phylloxera-resistant rootstocks from America, a disease that had all but destroyed French vineyards at the end of the 19th century. By grafting traditional French vines to their American imports, the crisis was averted.

In 1930, Helene Gros married a young naval officer, Hubert Meyer. They lived for many years in different towns, driven by the whims of the Navy, returning as often as possible to Orignac, their home.

At the end of the war, the man who was to become Admiral Meyer was placed in charge of negotiating the liberation of the ports of the Charente. A duty which he executed with all the rigour and exactitude of a sea-faring man, before going on to become Mayor of Royan during the sixties.

Over these busy years, he ran Orignac with the help of a manager. On his retirement he devoted his attention entirely to the property and greatly enhanced the production of Cognac and Pineau. Our magnificent Cognacs 'Hors d'Age' date back to this period.

Orignac, being a place that inspires the call of vocation, two of his three children became agricultural engineers and the third a teacher of natural sciences.



After the death of Hubert Meyer, his daughter Odile managed the estate for 20 years.

Today, his son Hervé Meyer, now in retirement, lives fulltime on the property and has taken over the management from his sister. With the help of his son Yvan, a winemaker in Bordeaux, he carries on the work of his predecessors with energy and enthusiasm to ensure that the products of Château d'Orignac remain the jewels of our Charentais soil.

A History of the Estate

The first known records of the estate were found in the library at Saintes, they are dated 1564 and entitled 'A Description of the Genealogy of Orignac', they are drawn up by Jean Le Fourestier, squire and nobleman. These gave access to the history of the estate as far back as the year 1200, when Ythier d'Orignac horseman and squire of the neighbourhood married Sybille, daughter of Hélie, squire of Virollet.



In 1257, the property was inherited by their son, Fouques, on his marriage to Plaisance Fromentin and stayed in the family until the death of their grandson, Régnaud d'Orignac, who died without descendants and therefore was the last member of the family bearing the name of Orignac. At that point the title passed to a cousin, Allaix de Cravans, the wife of Pierre Ferrand, of Pons and subsequently passed to her descendants on her death in 1347.

A description of the property in 1709, described Orignac as 'a collection of relatively important buildings, in poor condition, of which certain windows had been bricked up' and quotes a list of the repairs deemed necessary to restore the roofs of the barns and tower of the Château, specifying for this purpose the use of 600 tiles, 500 lathes and 1000 nails.

Château d'Orignac

The building took on its present day aspect when it was modernised by Monsieur de St-Légier in about 1840, and surrounded by formal avenues, gardens and woodlands in order to make a 'a more agreeable dwellingplace'. This was according to records dated 1864.

An analysis of ancient cadastral plans show that, in fact, the long building, flanked by two substantial slated towers, forming two cylindrical watch towers, adorned with stone cupolas, used several elements of the former château, including the north-west tower and a significant part of the main building. Furthermore, all the out buildings to the south of the château were demolished and rebuilt to the north of the château in the shape of a classical three sided farm, surrounding a large courtyard. This allowed the château to dominate its park and a symmetrical wing was built in order to balance the building.

In 1900, Monsieur Gros bought the property and gave it to his daughter Hélène, at the time of her marriage to Hubert Meyer, who have been living there ever since developing the agricultural and viticultural production, notably Pineau de Charente and Cognac, which have been the traditional output of the estate for centuries.

Today, their children and grand children are actively involved in carrying on the traditions of the Château in making Orignac a lively and productive family estate.

