



L to R: Rukn Luthra and Cyril Godet

House of Godet: 15 Generations Old

The 'House of Godet' is the cradle of Cognac and is represented in the Indian Subcontinent by 'Rukn Luthra of Fermentras India' and the Godet Cognac is imported in India by 'Jude Britto of Brown Barrel'.

La Rochelle holds a unique position in the History of Cognac because this is the place where distillation technology (originating from the Arab culture) met with locally produced wine (The wine of Aunis). The naturally deep and well protected harbour of la Rochelle welcomed maverick & innovative traders such as the Dutch salt merchants. These particular factors gave birth to cognac's first expression, known as "Dutch burnt wine", which became "British brandy" in the 18th century and later the "French Cognac" of the 19th

century.

In 1588, Bonaventure Godet, a Dutch salt merchant, establishes a salt and wine business in the harbour of La Rochelle. He is among the first one to distil his wines to reduce transportation costs. Henri IV give him the right to burn the wine – Brandjwine - and was among the first traders of "Dutch burnt wine" that would become so sought after for the centuries to come.

It gave birth to cognac's first expression, known as "Dutch burnt wine",

which became "British brandy" in the 18th century and later the "French Cognac" of the 19th century.

In 1782, as the business grew, the production processes were refined and Godet Freres Cognac is officially registered by Gédéon Louis Godet.

Today, in the 21st century, Godet Freres Cognac is 100% family-owned, based in the harbour of La Rochelle and under the stewardship of the 15th generation of Godet. Says Cyril Godet 15th Generation, the grapes used are Ugni

Blanc (98%) and the rest are six different varieties.

Today in the hand of the 14th & 15th generation, the house is 100% family owned and managed company with the master blending operations still in the hand of the family member Jean Edouard Godet.

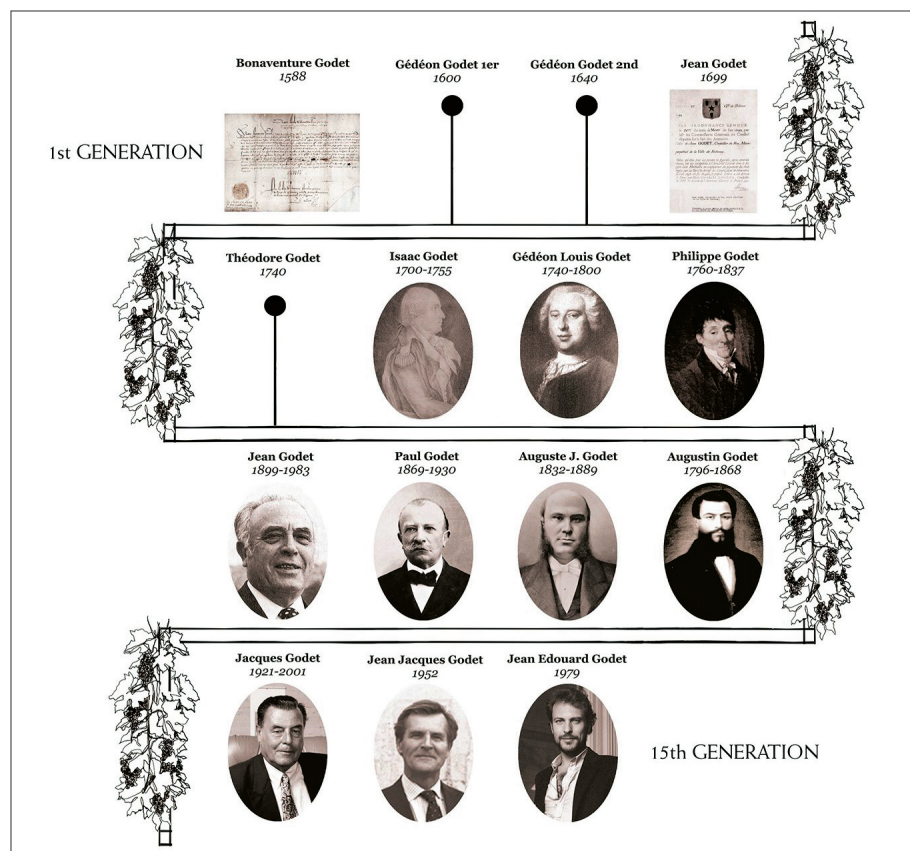
Exported around the world across a network of 60 national distributors, the House of Godet aim to express Cognac multiple terroir and emotions through a portfolio of varied, traditional & modern cognacs. Today we sell 25,000 cases per month or about 300,000 bottles, says Cyril Godet of this boutique product.

Limited production, long maturation, hand-made work, on demand bottling of tailor made cuvées are some of Godet deep beliefs.

Enjoying a unique cellaring environment with the humid and salty air of the Atlantic Ocean, the Godet House nurtures its barrels with the ocean as the secret ingredient that gives birth to refined and singular cognacs.

Jean-Edouard Godet, the 15th generation cellar master, strive to balance the wood aromas with the fruit and flower of Cognac during the ageing process resulting in Cognacs with a floral nose, fruity palate and a well-balanced length.

Cognac is more than VS classic / VSOP original / XO fine champagne. For



15 generations

that reason, we produce rare expressions of cognac exploring the fundamentals of cognac. Terroir with Single Cru collection, Grape with Single Grape collection, Time with Single Vintage collection, Moments

with Modern collection.

In India we are launching VS CLASSIC "Very Special" the youngest cognac in their range and VSOP ORIGINAL, says Rukn Luthra, Managing Director, Fermentras India Pvt. Ltd.. This is being launched from Chennai.

The VS CLASSIC is a blend of several crus, double distilled and aged in French oak casks, he says. It is lively and fruity, it reveals pear and leather notes on the nose.

After four years of maturing, the VSOP ORIGINAL has a natural smoothness, with vanilla aromas and with notes of yellow-fruit flavours, begin to appear. These are the characteristics of a classic adolescent Cognac.

In the 17th century, the Godet family began to drink their more mature cognacs out of a small traditional Dutch glass, one without a stem or a handle. They then began to use this glass to commercialise their cognac.

In time, drinking out of the Godet glass became a ritual, so much so that the expression to 'boire un petit godet' has been adopted in colloquial French to describe the act of sharing a cognac between friends. 🍷

