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As Christmas is almost knocking at the doors, you must be gearing up for several exciting things. So, what will be your favorite liquor this Christmas? Haven't you decided yet? Then it's high time for you to decide on your favorite liquor. If you are a liquor lover, you must have heard about Cognac brandy. This is a liquid spirit refined exclusively from a wine that is produced in the Cognac region of France. It is one of the most popular brandies that are produced in the wine-growing area of coastal South Western France. Normal brandy can be produced anywhere across the globe but when it comes to this particular liquor France is the only place.

In order to produce this brandy, the production methods require a special legal permission. It should be made from some particular grapes of that coastal region of Cognac. Among the most popular ones, Ugnic Blance is the most widely used grapes required to prepare the spirit. Also known as Saint-Emilion in local terms, this grape must be at least distilled twice in copper vessel stills and aged minimum two years in French oak barrels. Usually such liquors are aged significantly longer than the minimum legal prerequisite. When ripened in barrel, like other spirits like wine and whisky, this brandy also matures in the same way.

The regions that are authorized to produce Cognac brandy is segregated into six zones. This includes the five crus largely covering a huge part of Charente department, the department of Charente-Maritime, and a few areas in the Dordogne and Deux-Sevres. The six includes Petite Champagne, Fins Bois, Grande Champagne, Bois Ordinaire, Borderies and Bon Bois. Make sure you do not confuse with the wine region of Champagne that is quite popular in the north-eastern part of France.

We all know that wine is quite acidic and dry and virtually undrinkable. However, it is considered to be excellent for aging and distillation. Distillation, fermentation, aging and blending is very important when it comes to making of perfect alcohol. If you are looking for the world's best brandy in this Christmas, then you have to drink Cognac at least once. There are different types of such brandy bottles available in market. Each of them comes with diverse combination of letters like C, O, S, V, F, E, P and X. These letters speak about the distillation and bottling process. Each of the characters holds different meanings like V- very, E- especial, O- old, F - fine, S - superior, X - extra and P - pale.

Among the wide varieties of brandy made in that particular wine region of France, Remy Martin needs a special mention. This has been one of the most demanding liquor brand names since ages. Centuries of studies and finest productions have resulted in making unparalleled taste and flavor of the brandy.

Whoever had it once, could never restrict him/her from having again. As French brandy is quite expensive, what you can do is browse through the online stores and pick up the one of your choice.

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