

<<酒水管理>>

图书基本信息

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内容概要

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### 作者简介

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主要从事历史文化遗产与旅游资源保护、旅游市场营销、酒店餐饮管理等方面的教学和研究工作。

分别于2004年和2007年获得中央民族大学第四届（英汉双语）、第七届教学基本功比赛一等奖。

曾主持或参加国家科技部、国家民委等课题研究项目，出版专著5部，发表论文30余篇。

书籍目录

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## 章节摘录

版权页：插图： Petite-Champagne has more or less the same particularities and it is also dry. The blending of both, with at least 50% of Grande-Champagne however, will result in Fine-Champagne. Borderies (small area) produce a high quality wine spirit. Sweet-flowery bouquet, round, souple are its characteristics. Fins Bois. Fruity Bons Bois develops quickly. Good for 3 stars Cognac. The savant blending of these wine spirits will result in an excellent Cognac. Note: Grande-Champagne and Petite-Champagne are not related with Champagne. The name of Champagne was given, in the old French, to a flat agricultural land. Nowadays "Campagne".

**DESIGNATIONS OF QUALITY AND THEIR MEANING**

The consumer is used to seeing on labels of bottles of Cognac designations or initials, such as: V. S or V. O, V. S. O. P, RESERVE, NAPOLEON, EXTRA, ROYAL, X. O. , etc., which have been popularized all over the world and which buyers traditionally associate with specific qualities. In order to understand the meaning of the designations frequently used in the cognac trade, it should be remembered that this product is the result of a harmonious mixing of brandies from the different production zones of the Delimited Cognac Region (1), that have been aged for varying lengths of time in oak casks (from the Limousin or TranCais forests), according to the type of quality the producer wishes to obtain. The manner and length of ageing are indeed among the main condition to be respected in order to have a right to the appellation COGNAC. To prevent any osmosis and preserve the purity of the Cognac, the latter is stored in warehouses that can contain no other spirit: these are called "golden yellow warehouses" ("chais jaune d'or"), because of the colour of the movement permits that the Excise administration issues as a guarantee of its purity and origin. Official texts also lay down, for each category of sales designation, the minimum age of the youngest Cognac one can use in the blend. Thus, for \* \* \* or (V. S) which indicates a brandy of good quality, widely marketed, this minimum is 30 months, but Cognac of 5, 10 or more years old are included, in varying proportions. For the category RESERVE, V. O or V. S. O. P (abbreviations of the English expressions "Very Old" and "Very Superior Old Pale"), the minimum age required for the youngest brandies in the blend is 4. 5 years. However, in practice, these qualities contain a percentage, often very high, of Cognac that has aged 10, 15, and 20 years or more in Limousin oak casks. Lastly, the terms V. V. S. O. P, VIELLE RESERVE, GRANDE RESERVE, ROYAL, X. O. , NAPOLEON, etc., apply to even older cognacs, which are, therefore of exceptional quality. All this explains why labels of Cognac do not bear dates (as is the case for certain fine wines) and why regulations prohibit the use of such indications. It is important, finally, to emphasize that the guarantee of quality ensured by the above-mentioned designations, by virtue of very precise legislation concerns only Cognac brandies and does not apply to ordinary brandies from France or abroad. Sometimes these are marketed under the same designations.

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