

FACT SHEET



KOYA BRANDY VSOP

Country:	China
Region:	Yantai/Shandong Peninsula/Eastern China
Grape Variety:	Ugni Blanc 100 %
ABV:	40 %
Barrels:	Limousin, France
Aging:	min. 6 years
Vol:	700ml
Producer:	Yantai Chateau Changyu Koya Brandy
Distilled and blended by:	Mrs. Zhang Bao Chun, China Spirit Master and Head Distiller of Chateau Changyu Koya



TASTING NOTE:

Light, attractive and fine bouquet of candied apricots and quinces, white nougat, raisins, sweet vanilla, candied orange zest and preserved tropical fruits. Remarkably elegant and precisely balanced on the palate. Silky texture and a fine body with rounded shoulders. Sublime and with feminine charm in the long finish. (by Frank Kämmer, Master Sommelier)

PRODUCTION METHOD:

Yantai is a classic wine growing region of China with a long history. Similar to the Charente, the moderate coastal climate with a long growing season allows for the production of high quality grapes with great freshness and sublime aroma. Gravel and sandy loam soil make an ideal terroir for growing Ugni Blanc. Deep rooted vines benefit from the minerals and nutrients in the subsoil here.

Selected Ugni Blanc grapes from our own vineyards are fermented with temperature controlled double yeast fermentation process, an exclusive method granted a Chinese National Patent.

Distillation both in traditional Charentaise style pot stills and column stills, separating the "head" and "tail" fractions from the purest "heart" of the distilled brandy.

Aging for min. 6 years in oak barrels of various sizes from Limousin, France

SELLING POINTS:

- The first and oldest brandy distillery in China, founded in 1892
- The pioneer of high-end brandy in China
- Chinese quality leader and unique positioning on the global market

FACT SHEET



KOYA BRANDY XO 10 YEARS

Country:	China
Region:	Yantai/Shandong Peninsula/Eastern China
Grape Variety:	Ugni Blanc 100 %
ABV:	40 %
Barrels:	Limousin, France
Aging:	min. 10 years
Vol:	700ml
Producer:	Yantai Chateau Changyu Koya Brandy
Distilled and blended by:	Mrs. Zhang Bao Chun, China Spirit Master and Head Distiller of Chateau Changyu Koya
Awards:	Gold Medal at Concours Mondial de Bruxelles 2015, iF Design Award 2018



TASTING NOTE:

Multi-layered bouquet with rich and fanned-out hints of dried yellow plums and rose petals, caramelized figs, noble dark chocolate, roast almonds, butterscotch and complex baking spices such as cinnamon, nutmeg and cloves. Beautifully round and mellow on the palate. Rich aroma with superbly fine spiciness and extraordinarily discrete fire. Remarkably noble length with lingering flavours and an impressive depth. (by Frank Kämmer, Master Sommelier)

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Aging for min. 10 years in oak barrels of various sizes from Limousin, France

SELLING POINTS:

- The first and oldest brandy distillery in China, founded in 1892
- The pioneer of high-end brandy in China
- Chinese quality leader and unique positioning on the global market
- Internationally acknowledged quality, awarded Gold Medal at Concours Mondial de Bruxelles in 2015

FACT SHEET



KOYA BRANDY XO 15 YEARS

Country:	China
Region:	Yantai/Shandong Peninsula/Eastern China
Grape Variety:	Ugni Blanc 100 %
ABV:	40 %
Barrels:	Limousin, France
Aging:	min. 15 years
Vol:	650ml
Producer:	Yantai Chateau Changyu Koya Brandy
Distilled and blended by:	Mrs. Zhang Bao Chun, China Spirit Master and Head Distiller of Chateau Changyu Koya
Awards:	Gold Medal at Concours Mondial de Bruxelles 2015, Pentawards 2018 for Luxury Packaging Design, Winner of XO Cognac & Brandy blind tasting 2019 organized by Drinks Business Magazine UK



TASTING NOTE:

Extraordinarily complex and deep bouquet, overwhelmingly rich but nevertheless also very elegant. Noble spices, roast macadamia nuts, mocha, aged Caribbean vanilla, bittersweet dark Guarana chocolate, preserved red berries, potpourri, and hints of leather, tobacco and black truffles evolve from the glass. Extremely velvety texture on the palate but with a great personality and sublime backbone in the core. A combination of immense richness and multi-layered flavours with outstanding elegance and an aristocratic character. Polished like a gemstone, tremendously rounded body but with a complex and vivid soul. Immense length with a sublime warmth and a firework of noble matured aromas (by Frank Kämmer, Master Sommelier)

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Aging for min. 15 years in oak barrels of various sizes from Limousin, France

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