

THE FIRST FLOATING CELLAR

BARGE 166

MAISON FERRAND



Maison Ferrand

Maison Ferrand is a family-run business that has been creating exceptional spirits since 1989. Today, its internationally renowned brands include Ferrand Cognac, Plantation Rum and Citadelle Gin de France.

We have always been passionate about the art of ageing; it is our signature, a pillar of our decades of savoir-faire and experimentation.

Discover our latest innovation aboard Barge 166, the first floating cellar by Maison Ferrand.

A few steps from Paris, on the banks of the Seine, we have transformed a barge into a true floating spirits cellar – the only one of its kind in the world. In this new adventure, we invite you to become the owner of your own personalized cask of cognac or rum, which will spend several months ageing on board. Join the crew of Private Cask Owners of Barge 166.

Collectors, enthusiasts, connoisseurs... once on board you will be appointed captain and cellar master, with the unique opportunity to select, refine and finally bottle a small 30-liter cask of your tailor-made spirit.



BARGE 166

Barge 166 is a Freycinet barge built in 1948, typical of transport vessels in the Paris region. It has been completely restored by Maison Ferrand and specifically equipped to house around 1500 30-liter casks filled with cognacs and rums. The barge is moored south-west of the capital, along a small arm of the Seine facing the Ile Saint-Germain in Issy-les-Moulineaux (92). An intimate spot on the banks of a small green enclave, a stone's throw from Paris, the Eiffel Tower and the Arc de Triomphe.

Beyond its innovative concept, Barge 166 is a new destination for all epicureans and lovers of fine spirits who wish to share their passion in an exceptional and private setting.



RUM LOVER?

We take you on a sensorial journey through the rich gourmet rums of Barbados, the exotic fruit notes of Fiji and the power and character of Jamaica.

ARE YOU A SCHOLAR OF COGNAC?

We offer only 100% Grande Champagne premier cru cognacs, with an array of blends and vintages carefully selected by our Cellar Master.

Once you've made your personal selection, you will follow the evolution of your barrel over the course of several months during a series of tastings on board the barge. Together, we decide the ideal moment to stop its ageing, when it has reached the peak of maturity and ultimate flavor potential. You may then receive your superbly personalized bottles at the address of your choice and finally admire (and taste!) the fruits of your labor.

On board Barge 166, we create a unique and exceptional opportunity for our Private Cask Owners: the chance to craft their own bespoke spirits.

You may choose a spirit that best suits your tastes and desires.* Our selections are deliberately exclusive, ensuring the diversity of our cellar and truly representing the rich variety of Ferrand cognacs and Plantation rums.

*Prices depend on selection and range from 2500 € to 4500 € including VAT.



MARGAUX LESPINASSE, spirits aficionado and expert for over 10 years, is the captain of our boat. As guardian of our floating cellar, she will accompany you throughout this journey of initiation.

HER MISSION

is to guide you during the selection process, confirming your preferences as well as offering surprises as you explore new aromatic and sensory itineraries.



"We are embarking on an innovative and unprecedented adventure. Selecting your own cask, following it throughout its maturation on the water, deciding when to bottle it... All this on board a private river barge, a place dedicated to our community of Private Cask Owners that will host activities and special events year after year. It's terribly exciting!"

Margaux - Private cask manager

PRIVATE CASK OWNER

In addition to following the evolution of your selected spirit as a Barge 166 Private Cask Owner, you will have access to exclusive private events specially designed and developed for you. Because at Maison Ferrand, we are always eager to share our common values of conviviality, discovery and appreciation.

As a member of our community of Private Cask Owners, you are welcome to visit us by appointment, alone or with friends, to check on and taste your cask from time to time, but also simply to enjoy this special spot. A tasting room and magnificent terrace overlooking the river are at your disposal.

We also invite our Private Cask Owners to reserve Barge 166 for personal or professional events as well as romantic and festive moments.*

*Customized quotation via reservation_barge166@maisonferrand.com



"Becoming the owner of a cask on board Barge 166 means unlocking a tailor-made service, in an environment that reflects our innovative and friendly nature. The months of maturation of your spirits in our floating cellar will be a time for discoveries, events, activities, education and memories... Thanks to this project, we are bringing together a community of spirits lovers that I will enjoy meeting throughout the year."

Margaux – Private cask manager





FERRAND COGNACS

Since 1989 Alexandre Gabriel, owner and cellar master of Ferrand Cognac, has been creating 100% Grande Champagne cognacs, each more daring than the last. Accompanied by his team, he draws on an encyclopedic knowledge of the history of the region and of cognac to explore ancestral techniques and forgotten products. Inspired by generations of master blenders before him, he masters these centuries-old methods to revive and create new experiences in cognac.

Alexandre Gabriel applies his insatiable curiosity to constant study of the grape varieties of the Premier Cru de Cognac: the Grande Champagne, an appellation known throughout the world for the exceptional elegance of its eaux-de-vie de cognac. Ferrand built its stellar reputation by ageing our spirits in barrels that previously stored a variety of wines and eaux-de-vie, like our predecessors did for four centuries, and like them we cultivate our own grapes to produce cognacs from vine to bottle.

Welcome to the wonder of Ferrand.



PLANTATION RUMS

Plantation Rums, created in 1999 by Alexandre Gabriel, owner and Master Blender, offers a tour of rum's many beautiful terroirs. From Barbados, where Plantation's magnificent West Indies Rum Distillery operates right on Brighton Beach, to Jamaica and its legendary Long Pond and Clarendon distilleries, as well as the Fiji Islands, Peru, Australia, Trinidad and Guyana.

What makes Plantation rums so special is their double ageing process, a practice rooted in rum's long history: distilled and aged in American oak

barrels in their original tropical climate, they then travel by sea to France for a second maturation process in Ferrand cognac barrels. This 300-year-old double ageing technique makes the most of both humid and temperate environments, giving the rums unique structure and finesse.

Therein lies the secret of Plantation rums: the skills of master blenders at distilleries throughout the world's rum terroirs, driven by common passion and standards of excellence, combined with remarkable expertise in traditional methods of ageing exceptional rums.



"My teams and I have a single motto: to create by drawing inspiration from ancestral traditions, combined with today's energy and savoir-faire.

Reinventing the classics and promoting innovation.

For several years now, we have been studying archives from 1908 that highlight the beneficial effect of sea voyages on spirits in barrels. Physical and organoleptic characteristics specific to this mode of transport were noted several centuries ago, but never studied until now. Today we know that the thermal and hygrometric amplitude has the effect of increasing the concentration and intensity of the liquid tenfold, and we obtain a more expressive, more exuberant interpretation of the spirit's character.



This is what we continue to explore with our Barge 166: our floating cellar on the Seine, designed to store small barrels below the water level, is an innovative space for maturing great cognacs and great rums and will enable us to develop our experiments even further.

We are excited to open up this new adventure to spirits lovers who share the same passion and dream as we do, and we looking forward to sharing this experience with them."

Alexandre Gabriel - Owner and Master Blender

A handwritten signature in black ink that reads "Alexandre Gabriel". The signature is fluid and cursive, with a distinct "A" at the beginning.



Contact us: Margaux Lespinasse, Private cask manager - contact_barge166@maisonferrand.com



Barge 166

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On-site visits by appointment only.

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