

The invention relates to the wine and cognac industry, namely to the assessment of cognac quality.

The method of cognac quality assessment includes the qualitative and organoleptic analysis thereof according to the known method, additional determination of the "enanthic ether" main components: ethyl caprilate, ethyl caprylate, ethyl laurate, oxidation degree of the tannic substances by the presence of pyrogallol hydroxyls, β -phenyl-ethyl alcohol, radionuclides of Cs137, radionuclides of Sr90 and the component ratios: tannic substances/lignin, pyrogallol hydroxyls/tannic substances and, afterwards, in a universal system, calculation of the generalized quality index

$D = \sqrt[4]{D_1 \times D_2 \times D_3 \times D_4}$, wherein D_1 is the index of physicochemical composition of the cognacs, including the degree of influence of each index upon their quality, the admissible limits of concentrations, D_2 – the quality index, including the organoleptic evaluation of the cognacs, the points being expressed in a ten-point system, recalculated in the universal measurement system, D_3 – the index of typical nature of the cognacs, D_4 – the degree of toxicity and ecological purity.

Claims: 1