



## Très Vieux BRUT DE FÛT - 50% Vol.



**TERROIR:** GRANDE CHAMPAGNE

**GRAPE VARIETY:** 100% UGNI BLANC

**AGEING :** In new Limousin oak barrels, coarse and medium grain.

**Tasting :** Unfiltered and cask strength cognac. Bright amber colour.

**Nose :** Very rich, with aromas of cigar box, old Limousin oak, candied cherry, vanilla, dried fruit, cocoa and peppery spices.

**Palate :** Opulent, complex and elegant, with impressive fullness and surprising freshness. A powerful, warm cognac with a very long finish. Full-bodied, expressing a wide range of flavours, a perfect cognac to enjoy with your favourite cigar...

A very old and exceptional cognac with the beautiful typicity of DANIEL BOUJU Grande Champagne cognac for an unforgettable tasting experience...

*This very old cognac from Grande Champagne is a very limited edition from the personal reserve of the Bouju family. It is the memory of 7 generations of passionate winegrowers, and the result of a family know-how carefully transmitted since 1805. The youngest eaux-de-vie of this blend were distilled by Daniel Bouju in 1979.*

### PACKAGING

Bouteille Exception 70cl

Pine wood box, Golden wax