



EXTRA 40% vol.



TERROIR: GRANDE CHAMPAGNE

GRAPE VARIETY: 100% UGNI BLANC

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

TASTING: Dark amber in colour, this cognac is aromatic, heady and silky, something that only long years of ageing can give it.

The nose: deep and flavourfull, with great intensity and complexity. Scents of dried fruit such as hazelnuts and dried figs are revealed on opening. Then, notes of vanilla, chocolate and roasted coffee will quietly accompany you to cedar wood, tobacco leaves and cigar box. An impressive combination on the nose, which requires a little time to fully appreciate.

Palate : an opulent, round and unctuous cognac. It reflects the aromas presented by the nose. A very intense sensation carried by an alcohol that keeps all these notes in perfect balance. A mellow bouquet with the distinctive touch of Charentais rancio. A very fine finish, long, spicy and elegant.

This full-bodied, gourmet cognac bears witness to the expertise and patience of successive generations of the BOUJU family. For this reason, it deserves special attention and a little of your time to fully enjoy all the subtle aromas that this cognac offers and has acquired over its long years of ageing.

PACKAGING

- Bouteille Cognaçaise 70cl Etui
- Bouteille Ariane 20cl
- Bouteille Pharma 50 cl Etui
- Coffret carafe cristal

