



NAPOLÉON 40% Vol.



TERROIR: GRANDE CHAMPAGNE

GRAPE VARIETY: 100% UGNI BLANC

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

Tasting: Mahogany-coloured, the roundness of this cognac reflects the evolution of the tannins over the long years of ageing. A cognac rich in gustative discovery.

The nose is soft and rich, unfolding a ballet of fragrances inspired by the many autumnal notes that this beautiful season has to offer. Notes of undergrowth and mushrooms combine elegantly with notes of sherry, walnuts and a subtle hint of dark chocolate.

Palate : the richness and intensity of the taste combined with the smoothness make this NAPOLÉON a very surprising cognac. A succession of dried fruit aromas combine perfectly with a discreet touch of prune, roasted coffee, liquorice and black forest cake.

Elegant, this cognac offers a beautiful length with a long, deliciously spicy finish.

PACKAGING

- Bouteille Cognaçaise 70 cl étui
- Bouteille Ariane 20 cl
- Bouteille Pharma 50 cl Etui
- Coffret Carafe Symphonie

