



PREMIERS ARÔMES 45% Vol



TERROIR: GRANDE CHAMPAGNE

GRAPE VARIETY : 100% UGNI BLANC

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

TASTING : Golden yellow in colour, this cognac with its complex fruit notes is excellent as a digestive or aperitif. Dry, chilled or on the rocks, it is also perfect to mix with cocktails.

The nose is delicately attracted by a multitude of discreet floral notes. The presence of vine flower notes is a pleasant accompaniment to sunny days. Hawthorn blossom, white peach, citrus notes like pink grapefruit and a hint of lemon add fresh, tangy notes.

On the palate: Tasted on its own, this cognac offers elegance and delicacy. In a cocktail, its alcohol content (45°) makes it very invigorating and fresh, and it goes wonderfully well with the other ingredients, respecting the intrinsic notes of each product.

The finish is very clean and fresh.

Bouteille Bartender 70 cl
Available in giftbox with 2
cocktail glasses

