



RÉSERVE FAMILIALE 42% Vol.



TERROIR: GRANDE CHAMPAGNE

GRAPE VARIETY: UGNI BLANC, COLOMBARD, FOLLE BLANCHE

AGEING: In new Limousin oak barrels, coarse and medium grain, then in old barrels. A very old and exceptional cognac, handed down from generation to generation and distilled from different grape varieties such as Folle blanche, Colombard, Ugni-blanc...

Tasting: This cognac has a natural degree of alcohol and, over the course of its long ageing process, has acquired the incomparable mellowness, smoothness and velvety texture found only in the most noble Grande Champagne cognacs.

Nose : creamy, with hints of leather and tobacco. Surprisingly elegant and deep for such an old cognac.

The palate: astonishingly long on the palate, with spicy notes and above all that complex, fine, noble aroma of Charentais rancio that only Grande Champagne cognacs over 80 years old can offer, certifying the authenticity of this exceptional **Réserve Familiale**.

This cognac is a unique blend of very old cognac originating from the Grande Champagne, which has been passed on from generation to generation.

It is the embodiment of the memory of our family.

Only a very limited number of bottles of this ultimate pleasure for cognac connoisseurs are shared each year.