



ROYAL 60% Vol.



TERROIR : GRANDE CHAMPAGNE

GRAPE VARIETY : 100% UGNI BLANC

AGEING: In new large and medium grained oak barrels from Limousin type. Cask strength and **unfiltered cognac**.

TASTING: With its amber colour and red highlights this aromatically powerful cognac submerges you in a whirlwind of freshness, mild fruity notes, and peppery spices.

The nose is tasty, with dried apricots, very ripe nearly candied red berries. Subtle notes of orange marmalade and liquorice root. A beautiful bouquet with a minty freshness kick.

The palate, opulent and flavourful allows a multitude of savours to burst forth with a stunning freshness. All in smoothness with a hint of brown sugar which reveals notes of liquorice and dark chocolate with black cherries. The woody notes recalling chestnut honey blend in with the underlying caramelised mellowness. Spicy twist of cloves, cinnamon, nutmeg, and black pepper.

The finish is long, neat, and rich yet not heady and is remaining very fresh.

Its highly aromatic and audacious style makes it a Cognac for connoisseurs and pairs perfectly with a cigar.

PACKAGING

Bouteille Cognaçaise 70 cl Etui

Bouteille Ariane 20 cl

Bouteille Pharma 50 cl Etui

