



TRÈS VIEUX 40% Vol.

TERROIR: GRANDE CHAMPAGNE

GRAPE VARIETY: 100% UGNI BLANC

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

Tasting : Dark brown, brilliant and dense colour.

Nose : Very rich, with aromas of Limousin oak, undergrowth, mint, cigar box and flowers.

Palate: The palate is fine, chic and distinguished, with rose petals, liquorice, candied angelica and a hint of balsamic. Fine, impressively full tannins with a strong Charentais rancio. Unfiltered. Extraordinary, persistent length on the palate.

A truly GREAT Cognac!



This very old cognac from Grande Champagne is a very limited edition from the personal reserve of the Bouju family. It is the memory of 7 generations of passionate winegrowers, and the result of a family know-how carefully transmitted since 1805. The youngest eaux-de-vie of this blend were distilled by Daniel Bouju in 1979.

PACKAGING

Bouteille Exception 70cl

Pine wood box

Golden wax