



VSOP 40%Vol.



TERROIR: GRANDE CHAMPAGNE

GRAPE VARIETY: 100% UGNI BLANC

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

Tasting: A beautiful colour with amber highlights, this cognac will take you on a journey through the most beautiful markets, where delicious floral scents meet sweet notes of fresh fruit. You'll also appreciate the discreet yet complex and delicious scents of spices.

Nose: The delicate expression of floral notes leads on to more complex scents of ripe fruit (apricot and nectarine) and discreet notes of vanilla. A subtle hint of oak intermingles delicately with delicious notes of gingerbread.

Palate: Balanced, clean, and fresh expression of flavours. Your taste buds will appreciate the spicy notes with a very slightly peppery finish. Rich and fragrant, this cognac has a long finish with a delicate woodiness at the end.

PACKAGING

Bouteille Cognaçaise 70cl Etui Bouteille Ariane 20cl Bouteille Ariane 35cl Etui Bouteille Pharma 50 cl Etui Carafon caisse bois 150 cl caisse bois 300 cl caisse bois





