



X.O N°27 - 42,7%Vol.



TERROIR: GRANDE CHAMPAGNE

GRAPE VARIETY: 100% UGNI BLANC

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

TASTING : Amber in colour with red highlights, this stylish *Élégance et Finesse* cognac will take you on a journey of notes where fruit and spice blend harmoniously, and where power rhymes with subtlety.

The nose: very fruity, with fresh notes of quince, muscat grapes and candied angelica. A complex bouquet of nutmeg, cloves, cinnamon and discreet vanilla is complemented by delicate hints of dried fruit. A seductive combination on the nose.

The palate: rich and fresh, all the aromas of the nose are expressed with the elegance and organisation of a symphony. A perfect blend of the fine, delicate aromas of great champagne and the subtle rancio of the Charente.

The finish is fresh and persistent, with incredible complexity and length.

PACKAGING

Box in varnishes oak wood and rigid cardboard closure.

Golden pink silkscreen printing on the bottle and box.