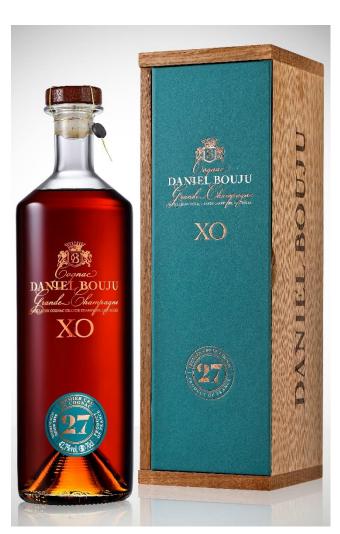




## $X.O N^{\circ} 27 - 42,7\% Vol.$



**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.