



Our “Eau-de-vie” spirit is the result of grape double distillation in the purest Cognac tradition. It embodies the elegance of the Saint-Preuil Grande Champagne terroir and ancestral expertise, offering a tasting experience that is both refined and full of character.



TERROIR : COGNAC Appellation area

GRAPE VARIETY: 100% UGNI BLANC

AGEING: No ageing process is used, this preserves the complexity of the fruity and floral aromas of the original grape, while developing a fresh and elegant structure. Alcohol content: 43%.

TASTING: Discover the purity of an exceptional eau-de-vie, where delicacy and intensity blend harmoniously. It can be enjoyed chilled for exquisite freshness or served on ice to reveal its subtle aromatic qualities. In cocktails, it brings a unique liveliness and refined depth. Dare to pair it with oysters and seafood for a bold experience. Additionally, its intricate and delicate balance between sweet and fresh takes frozen desserts to new heights.

THE NOSE opens to delicate and complex aromas dominated by fresh and fruity notes such as green apple and white grapes, as well as vegetal notes. A light touch of citrus, notably lime zest, reinforces the olfactory vibrancy. In the background, slight pepper and mineral accents underscore its purity, promising a palate filled with elegance and freshness.

PALATE: The entry is smooth and direct, revealing a silky texture that gently envelops the palate. The fruity aromas perceived on the nose are confirmed. The vitality of this eau-de-vie is carried by freshness that energizes the whole, while maintaining perfect harmony between roundness and liveliness.

THE FINISH: It asserts itself with finesse, revealing a persistent citrusy freshness punctuated by a subtle spicy note. This elegant finish leaves a harmonious and balanced sensation in the mouth.