



FERRAND COGNAC

10 Générations



Category 1er Cru de Cognac, Grande Champagne

ABV 46%

Grape Variety Ugni-Blanc

Fermentation 4 to 5 days

Distillation Open flame, double distillation in 25 hL copper pot still, with medium lies

Volatile Substances 590g/hL AA

Dosage 12g/L

Ageing Cognac matured in French Oak barrels and 20% matured for at least a year in Sauternes casks

Nose It is reminiscent of a fruity spice cake, raisin, apricot, coconut and caramel. It then develops notes of rose, orange blossom, nutmeg and ginger.

Palate Round and full with a profile a bit oaky and peppery, as it unfolds you have notes of baked pear, honey, muscat grape, pineapple and cloves.

End Long, fresh with fruity and minty notes, then fresh tobacco.

Drink Strategy Great for sipping.

