

COGNAC PETITE CHAMPAGNE

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# 50TH ANNIVERSARY



## TASTING COMMENTS

Visual : Old gold / limpid orange color, viscosity marked by beading tears.

Olfactory: Power and aromatic complexity very present from the first nose characterized by an explosion of notes of candied fruits and dried fruits (hazelnut, walnut). On the second nose, woody and rancio combine remarkably to confer elegance and nobility worthy of the finest eaux-de-vie that Petite Champagne is capable of offering.

Gustative : The attack is soft and creamy, the mid-palate is surprisingly round, the fruity aromas associated with the velvety woodiness deliciously mark the palate. The finish is long, leaving the imprint of a rancio that only a recognized cellar master can highlight with such delicacy and subtlety. The harmony and the perfect balance of smell and taste make it an exceptional Cognac.

## TASTING SUGGESTIONS

To be enjoyed neat at 20 to 25°C (70° to 80°F). Start with the nose to discover all the aromatic complexity before taking a comfortable sip to be rolled around slowly on the palate before swallowing.

ALC/VOL : 40%Vol

PACKAGING : 70cl

