

## PRODUCT SHEET NAPOLEON

100% *Petite Champagne Cognac*

### The Compromise

✓ BOTTLE TYPE : 'ARIANE 35cl, 50cl, 70cl, 75cl, 150cl (40% VOL.)

✓ CUSTOM CODE : 2208201200



### Making process

The challenge and family story of **6 generations** driven by the same passion for 150 years, to sell our own production of top quality Cognac & Pineau des Charentes **only in bottles**. 125ha of sustainable vineyard (mainly Ugni-Blanc variety) in the **2 finest growths of the cognac** region to produce a real "**growers' product**". **Petite Champagne specialist**, we also control all the process of elaboration with our own and unique methods, which make our products different than the others, for the constant improvement of the quality:

- ✓ **Grapes varieties** : ugni-blanc, folle blanche.
- ✓ **Soils** : limestone.
- ✓ **Harvest** : maturity controls ; grapes are pressed within 30 minutes after picking up to avoid oxidation.
- ✓ **Pressing** : 3 pneumatic presses to fill each one of 50hl very quickly and to reduce oxidation.
- ✓ **Wine-making** : fermentation temperatures control (maximum 27° to keep all aromas), and then wine storage on the lees for optimum conservation without sulfites addition.
- ✓ **Artisanal Distillation**: the white wine is distilled with the lees very slowly ; it develops also roundness and concentrates the floral character of the cognac.
- ✓ **Ageing** : aged in "roux" french oak casks then in old casks in our paradise cellar.
- ✓ **Reduction** : slow (5%vol reduction every 6 months for this Napoleon).
- ✓ **Blending** : 1 growth ; A blend of more than 10 different eaux de vie, all oldest than the 6 years required by the regulation:
- ✓ **Bottling** : 1 bottling line for all round bottles.

### Tasting notes

Older than the regulation asks, you will be seduced by our NAPOLEON. This Cognac is a special quality: between VSOP and XO in the general ageing classification of Cognac, this cognac has also a special position in our range; amber colour, notes of dry flowers, vanilla (very present), prune and dried fruits. Supple and round on the palate, with a nice "rancio" coming at the end.



### Tasting suggestion

Neat at 20°C, you will discover the mellow, round, dry fruit, and prune character of this Cognac ! Between the VSOP and XO on our range, our NAPOLEON could be a good compromise if you like the freshness of a young cognac and the complexity of an old one!

### Food Pairing:

Quite frozen, Catherine loves serving this Cognac Napoleon with Foie Gras and candied apples.

This Cognac is also a perfect match with a pear



dessert.