

# PRODUCT SHEET NAPOLEON CIGARE

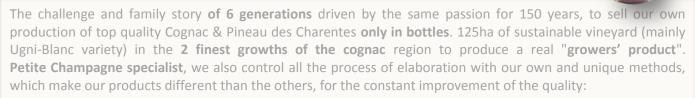
100% Petite Champagne Cognac

### The Powerful

✓ BOTTLE TYPE : 'ARIANE 70cl'(46% VOL.)

### Making process

CUSTOM CODE: 2208201200



- ✓ **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 distillated 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 older than the 6 years required by the regulation.
- ✓ Bottling: 1 bottling line for all round bottles.

#### Sasting notes

There is always the perfect cognac for cigar!! Here it's the same cognac than our standard Napoleon but we kept to alcohol content at 46%vol instead of 40%vol for the Napoleon.

More powerful, more concentrated with very rich aromas, this cognac will be the perfect companion for your cigars!

## Tasting suggestion

Michel and Laurent Vallet like to enjoy this special blend with a Monte Cristo N°2 but it's your turn to find the perfect cigar for this Napoleon Cigare!

On the rocks as well, you will be seduced by the aromas and the long length in mouth!

