

WORLD COGNAC AWARDS 2021 WINNERS

We are extremely proud to announce that our **XXO Cognac PIERRE VALLET** won a **SILVER Medal** at the **WORLD COGNAC AWARDS 2021**.

KNOW-HOW

Grapes varieties: Ugni-blanc mainly.

Vineyard & Soils: AOC Cognac.

Harvest: harvest at perfect maturity.

Pressing: pneumatic presses and reduce oxidation. This is the softest way to press grapes and respect their quality.

Wine-making: fermentation temperatures control (maximum 26° 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 light lees very slowly; it develops also roundness and concentrates the floral character of the cognac. The 'cut' is only done by tasting.

Ageing: ageing mainly in french limousin oak. 14 years in 'roux' casks (older casks) in the cellars.

Reduction: slow.

Filtration: very soft filtration to preserve a maximum of flavors and aromas.

Bottling: at the estate.

TASTING NOTES

Vanilla aroma, prune, licorice, candied apricot. Very elegant blend with a predominant "rancio"

On the palate, very soft and delicate, a lot of finesse, Great length, typical of very old cognac.

A great balance!



Laurent & Elodie VALLET

Famille Vallet

PIERRE VALLET
COGNAC