

PRUNIER

COGNAC



Cognac Prunier 20 Years Old Grande Champagne 43% LIMITED EDITION

During the 19th century, age statement held considerable importance in the Cognac industry. In 1986, Claude Burnez tasted a 1966 Fins Bois cognac in a sealed barrel. He found out it was so special he decided to release it as an age statement, it was the first "20 Years Old".

Today, his son, Stéphane Burnez, continues the tradition by aging select cognacs for over two decades for this cuvée, aiming to uphold this legacy.

Tasting notes

Colour :

Bright golden colour with gold shades

Nose:

A very elegant nose attack combining finesse, delicacy, and aromatic intensity. A bouquet unfolding in a vinous and floral manner. Beautiful expression of tea, fresh hazelnut, and fresh orange zest. Remarkable precision.

Palate:

A precise and elegant palate composed of notes of orange blossom mingled with fine tannins. Magnificent balance between purity of aromas, freshness, and mouthfeel, typical of the Grande Champagne.

Maturing

Aged in oak casks since 1999, then transferred to large oak vats for the last four years. The alcohol content has been gradually reduced over the years.

Ageing

Our cellars located in Gimeux provide ideal ambient conditions. The cognacs benefit from great ageing potential thanks to the natural humidity provided by the adjacent river.

Number of bottles available

Limited edition of 1800 bottles.

Area of production

This cognac originates exclusively from the Grande Champagne area and specifically the village of Salles d'Angles.

Grape variety

100% ugni blanc.

Terroir

This Cognac comes from a clay-limestone soil.

Food Pairing

Perfect pairing with veal blanquette or chicken in cream sauce.

Alcohol content

43% vol.

Sizes available

700ml 500ml

