

PRUNIER

COGNAC



Cognac Prunier HORIZON Fine Champagne 43,5%

Horizon tells the tale of the harmonious union of exceptionally aged eaux-de-vie from Grande and Petite Champagne, expanding the boundaries of sensory experience.

It also pays tribute to Jean Burnez, Stéphane Burnez's grandfather, who cherished this fusion of Grande and Petite Champagne, symbolizing a journey back to our roots.

Tasting notes

Colour:

Beautiful shiny gold bronze

Nose:

A deep, expansive, and complex bouquet revealing notes of white truffle, butter, cream, ripe banana, clove, and orange peel. A variety of aromas emerge gradually during tasting, balanced by fine tannins, delicate rancio, and complex spices (clove, tobacco).

Palate:

Magnificent balance between the palate and the nose, offering surprising depth and variety of flavors. Very nice length with notes of undergrowth and integrated rancio. A very beautiful classic and characterful cognac.

Maturing

The youngest cognac in the blend is a 1988 and the oldest a 1966. The cognacs are aged separately in 200 and 400-liter old oak barrels.

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.

Area of growth

70 % Grande Champagne and 30 % Petite Champagne

Grape variety

100% ugni blanc.

Terroir

This blend originates from a harmonious and complex blend of clay-limestone terroirs.

Food Pairing

Perfect pairing with dark chocolate or a black coffee.

Alcohol content

43,5% vol.

Sizes available

700ml 500ml

