

PRUNIER

COGNAC



Cognac Prunier Orange Liqueur 40%

This liqueur was created by Stéphane Burnez 30 years ago and has remained an exclusive Prunier blend since that time.

Our Orange Liqueur contains Cognac, natural orange extracts, sugar syrup, and distilled water.

The orange extracts are blended with the Cognac and aged for at least 6 months in oak barrels. We use the Solera method to enhance the complexity of the liqueur

Tasting notes

Colour :

Brillant gold colour

Nose :

The orange aroma grows substantially in the glass, expanding and mingling perfectly with the cognac.

Palate:

Palate entry is zesty, piquant, peppery and spicy; the midpalate makes the tongue glow with spirity warmth as the flavor profile takes the orange zest/peel to the edge of bitterness.

Ends bittersweet, zesty and luscious.

Maturing

The orange extracts are blended with the cognac and aged in oak barrels for 6 months.

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.

Food Pairing

It is a perfect well balanced Liqueur to enjoy neat but also on ice or in a cocktail. Also delicious when used in food recipes such as chocolate mousse, fruit salad or duck à l'orange...

Alcohol content

40% vol.

Sizes available

700ml 50ml

