

# PRUNIER

COGNAC



## Cognac Prunier Petite Champagne 1983

48.6% LIMITED EDITION

In the past, in Cognac, winemakers would taste their cognacs directly from the barrels in their cellars.

With the intention of sharing treasures from our Paradise and perpetuating tradition, Stéphane Burnez decided in 1995 to bottle exceptional cognacs. He personally selects each of them, directly from the aging barrels, while preserving their natural alcohol content.

This Petite Champagne 1983 comes from the village of Réaux-Sur-Trèfle. This cognac was distilled in a 20 hl still and aged in a humid cellar without any additives.

### Tasting notes

Colour:

Beautiful bright bronze gold.

Nose:

An elegant and complex bouquet revealing notes of pears, almonds, fresh dried fruits, white flowers, and a touch of wax. Beautiful balance and finesse.

Palate:

Magnificent balance between aromatic finesse and natural roundness. Aromas of pear, nutmeg, and fresh walnut blend into a precise and fine finish.

### Maturing

Harvested and distilled in 1983, aged in French oak barrels until bottling in May 2024.

### Ageing

Beginning of aging in humid cellars at Réaux-Sur-Trèfle. Aging prior to bottling in our cellars located in Gimeux, boasting naturally high humidity.

### Nuber of bottles available

Limited edition of 240 bottles.

### Area of growth

This cognac exclusively originates from the Petite Champagne appellation in the village of Réaux-Sur-Trèfle.

### Vintage

Winter is characterized by frequent snowfall. Cold and rain persist until May, causing a late flowering (beginning on June 20). Heat returns in June, heralding a very hot and stormy summer, especially at the end of July when a violent storm occurs in Cognac. With the heat, véraison begins on August 18, and the harvest takes place from October 7 under the sun.

### Grape variety

100 % ugni blanc. Complex clay-limestone soil.

### Alcohol content

Cask strength : 48.6% vol.

