

PRUNIER

COGNAC



Cognac Prunier SINGULARITE par Stéphane Burnez

44% LIMITED EDITION

Alice and Claire Burnez asked their father to create a unique blend, a cognac to share, transcending generations, evoking moments of pleasure and conviviality.

Guided by this family heritage, their father, Stéphane, drew from the very old eaux-de-vie of the historic paradise of the Burnez-Prunier family. This precious blend embodies not only the artisanal expertise passed down through generations but also the love and passion for crafting exceptional spirits.

Tasting notes

Colour:

Bright pale gold

Nose:

A sophisticated onset steadily amplifies throughout the tasting experience, unveiling scents of candied orange, spices, and licorice. Natural roundness and elegant rancio emerge, bringing a superb dimension combining notes of beeswax, hazelnut, and walnut husk.

Palate:

An elegant and refined cognac that strikes a perfect balance between power, freshness, and richness. Lingering on the palate, notes of orange and tannins emerge, adding beautiful depth to the cognac, combined with an intense and very subtle rancio.

Maturing

Blend composed of cognacs aged 28 to 104 years:

1920 Petite Champagne (10%) 1930 Grande Champagne (2% - Chateaubernard), 1950 Grande Champagne (5% - Chateaubernard), 70 years old Grande Champagne (20%), 40 years old Borderies (56% - St Laurent de Cognac) and 1996 Fins Bois (7%).

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 299 bottles.

Area of growth

56% of Borderies, 27% Grande Champagne, 10% Petite Champagne and 7% Fins Bois.

Terroir

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

Food Pairing

To fully appreciate its complexity, enjoy it in a tulip glass, granting it the opportunity to unveil its refined aromatic profile.

Alcohol content

44% vol.

