

PRUNIER

COGNAC



Cognac Prunier V.S.O.P. Grande Champagne 40%

The Grande Champagne area of growth is the most renowned terroir to provide refined and balanced cognacs. We refer to it as: the Premier Cru of Cognac.

While it is a challenge to find a good maturity before decades of ageing, Stéphane Burnez found the perfect distillators and Terroirs to unveil complexity and natural roundness in a younger Grande Champagne cognac.

Tasting notes

Colour:

Brilliant gold colour

Nose:

Fruity but structured bouquet with peachy notes. Beautiful expression of refined tannins and a combination of dried fruits (fresh hazelnut, walnuts, almonds)

Mouth:

Beautiful on the palate with a natural roundness balanced with structure and precision. Great balance between the nose and the palate, with a spicy and elegant finish. Beautiful length in finesse and spices.

Maturing

Blend composed of cognacs aged 7 to 8 years in 200 and 400-liter 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

This cognac is a blend of eaux-de-vie exclusively sourced from the Grande Champagne area of growth.

Terroir

This cognac is a blend of clay-limestone soils from the Grande Champagne area, specifically from three villages: Lignières-Ambleville, Touzac and Angeac-Champagne.

Grape variety

100% ugni blanc.

Food Pairing

To be enjoyed neat in a tulip glass alongside a chocolate dessert with custard or as part of a cognac-coffee.

Alcohol content

40% vol.

Sizes available

700ml 50ml

