

# PRUNIER

## COGNAC



## Cognac Prunier V.S. 40%

Among the cognac qualities, the VS, or Very Special, is the youngest of the cognacs. It is allowed to be bottled after a minimum ageing of 2 years in oak casks.

For the first time, we have chosen to highlight a specific year and terroir in a young cognac: 2020 Petite Champagne from the village of Réaux-Sur-Trèfle. We especially appreciate it for its fruity aromas and generosity, reminiscent of cognacs fresh from the still.

### Tasting notes

Colour :

Bright pale gold colour

Nose :

A structured and precise bouquet revealing aromas of honey (mead), tea leaf, and orange peel. A beautiful balance combining finesse and power.

Palate :

A full-bodied and fruity palate developing natural roundness, beautiful substance, and refined tannins. A beautiful dimension and exceptional aromatic precision for this Petite Champagne.

### Maturing

Aged in 400-liter oak barrels for 3 to 4 years.

### 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 comes only from the Petite Champagne area and from the village of Réaux-Sur-Trèfle.

### Year of harvest

2020

### Grape variety

100% ugni blanc.

### Terroir

This Cognac originates from a deep and complex clay-limestone soil.

### Food Pairing

Its aromatic composition makes it perfect as a base for cocktails. We also recommend serving it chilled alongside fresh salmon or even a crab salad.

### Alcohol content

40% vol.

### Sizes available

700ml 500ml

