

PRUNIER

COGNAC



Cognac Prunier X.O. EXTRA OLD 40%

This exceptional Extra Old cognac represents a harmonious blend of carefully selected eaux-de-vie, each aged for a minimum of 15 years and up to 30 years.

Stéphane Burnez has selected the finest from the five most renowned Crus of Cognac to provide a broad representation of the Cognac terroir. A complex blend with deep aromas while remaining fresh and fruity.

Tasting notes

Colour:

Bright gold shade, golden bronze colour.

Nose:

Beautiful bouquet composed of refined rancios (dried fruit, tobacco, wax)
Complex aromas of liquorice and orange, with a potential diversity of aromas evolving over time.

Mouth:

Refined and smooth on the palate. Beautiful cognac with depth, a beautiful balance and complexity.
Lingering finish with refined tannins and a beautiful expression of rancio.

Maturing

Blend composed of cognacs aged 15 to 30 years in 200 and 400-liter old 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 harvested and distilled in the Grande Champagne, Petite Champagne, Borderies, Fins Bois and Bons Bois areas of growth.

Terroir

This cognac is derived from a blend of predominantly clay-limestone and sandy soils.

Grape variety

100% ugni blanc.

Food Pairing

Perfect cognac to enjoy with a chocolate dessert or a red fruits pie.

Alcohol content

40% vol.

Sizes available

700ml 50ml

