



## COGNAC GRANDE-CHAMPAGNE

This 50-year-old «eau-de-vie», distilled in 1973, from one of the most prestigious vineyards of 1st Cru de Cognac in Grande Champagne, is at the climax of its aging.

Average age of the vines : 35/50 years

Type of soil : clay-limestone

Grape variety : 100 % Ugni Blanc

Type of distillation : double distillation on lees, with 18hl Charentais still.

Ageing in barrels made from the Tronçais forest oak

**EXTRA VIEUX** (*bottled in june 2023*)

Production : 100 numbered bottles

Packaged in individual wooden box

***Splendid amber color.***

***Superb nose, pure et rich, incredibly complex, citrus peels, orangettes, angelica, kumquat, candied apricot, cherry plum, baked apple, aromatic herbs (Chartreuse), cinnamon and toffee.***

***The palate is smooth , unctuous and enveloping, dominated by candied fruit, soft spices and a luxurious woody.***

***The final, endless on notes of citrus and spices, offers a disturbing similarity with an old Sauternes.***

***Extraordinary eau-de-vie, a moment of history!***

VINS DE TERROIRS DE HAUTE EXPRESSION

**XAVIER COPEL - Œnologue / Winemaker**

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