

VIEUX PINEAU BLANC



Country: France

Bottle size: 750 ml

Category: Vin de liqueur **ABV:** 17 percent

ELABORATION

Age of product : minimum 15 years old blend

Cru : PETITE FINE CHAMPAGNE - SINGLE ESTATE COGNAC

Terroir : Chalky, thin soils on top of soft chalk from the Cretaceous. Very high limestone content from the surface down. Montmorillonite clay provides our fertile soils with good structure and water reserve.

Grape variety : Ugni Blanc & Colombard

Age of vines : 25 to 80 years old

Process : Blending of 75% of fresh pressed jus and 25% of 1 year-eaux-de-vie.

Ageing in French oak casks from Limousin and Tronçais forests. All production on site.

TASTING NOTES

Floral, with notes of apple, pear, fig, and honey. Deeper wood character.

Serve chilled (8-10°C), as an aperitif or a dessert wine, pairs well with foie gras or cheese.

AWARDS

2012: Concours des Oenologues de France - Prix des Vinalies

DOMAINE DES BRISSENS DE LAAGE – THE BERTRAND FAMILY ESTATE -

In the heart of one of the two premier growing regions of Cognac, "Petite Fine Champagne", the Bertrand family has passed down from generation to generation, since 1731, the art of cultivating the vines.

The 82 hectares of vines extend over a landscape with abundant limestone to regulate water and protect the vines from drought. The high limestone content of the soil ensures a limited production from the vines, but of superior quality.

Single estate production, from grapes harvested exclusively in our vineyards, carries our personal guarantee of origin and authenticity.

COGNAC BERTRAND

Domaine des Brissons de Laage

12 Les Brissons 17500 REAUX-SUR-TREFLE

Tel. +33 (0)5 46 48 09 03 / +33 (0)6 33 72 21 07

Email. contact@cognac-bertrand.com

www.cognac-bertrand.com