

COGNAC XO VIEILLE RESERVE LAURENT JOUFFE



Ingredients

Eau-de-vie of wine of Cognac aged in oak casks: 40%

Demineralized water: 58,5%. Natural Caramel.

Real alcohol content: 40 - 40,3 %

Organoleptic Characteristics

- * Olfactif Characteristics: fruity, floral, wooded aroma
- * Tasting Characteristics: round, sweet, harmonious
- * Aromatic and tasting degree: medium

Treating Methods

- * wine is distilled twice in a distilling column following the traditional method. Ageing in oak casks (minimum 15 years)
- * Composition: blending of different eaux-de-vie from wine of AOC Cognac delimited region.
- * Filtration at ambient temperature on plate of cellulose
- * Refrigeration between -7°C and -12°C (72h)
- * Stabilization of the Cognac (minimum 4 to 5 days)
- * Cold Filtration on plate of cellulose.



FOOD, WINE & SPIRITS