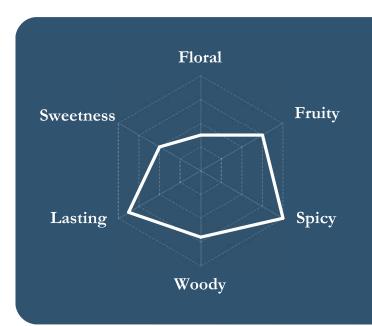


Fiche Technique — EXTRA VAUDON

Here we are, in the rancio notes of our terroir!



Bouquet : You can sense sweet spices like cinnamon and nut concoctions, along with notes of beeswax

Taste: This Cognac coats your tongue with a full-bodied attack. The higher alcohol level provides a long, structured finish of nuts and licorice, with elegance.





ABV: 44% Vol.

Variety: Ugni Blanc.



Appellation:

AOC Cognac Fins Bois

Capacity: 70cl

Display: Decanter with

giftbox

Indicative

Ageing:

40 years in

average.



Blending technique: Solera (addition of eaux-de-vie to an

existing blend) since 2018.



 $A \ few \ words \ from \ the \ Cellar \ Master:$

It pairs well after a good meal, as a digestif, with a square of dark chocolate or a cup of coffee.