


MAXIME TRIJOL
COGNAC



GRAND CLASSIQUE

XO SÉLECTION

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THE COGNACS ARE CRAFTED FROM THE HARMONIOUS BLENDING OF SEVERALS GROWTHS OF THE COGNAC REGION.

GRAPE VARIETY

Mainly Ugni Blanc.

WINEMAKING

Grapes are crushed and pressed (between September and October).

Selected yeasts and daily fermentation control.

Juices ferment without the addition of sulfur dioxyd.

The wine is kept upon its lees (necessary for the development of the cognac bouquet).

Distillation can start to the 31st of March at latest (AOC COGNAC rules).

DISTILLATION

The wine is transformed into cognac by the time honoured process of double distillation, the Charente method of double heating in the traditional pot still.

MATURING

In french oak barrels mainly from the limousin forest.

AGE OF OUR COGNACS

Our cognacs are all crafted from a blend of lots of different years. For sure, our strategy is to age our Cognacs much longer than the minimum required by the regulation.

TASTING COMMENTS

Amber-mahogany dress with golden and coppery highlights. Beautiful brilliance.

The amount is supple with floral (iris, jasmine) and spicy notes (hazelnut, vanilla wood). The attack is supple, silky and voluptuous. The aromatic notes are intense and round (floral, fruit marmalade, evolving melted woods). Very beautiful noble product, attractive and rich in flavors. Balanced with a beautiful aromatic persistence.

TASTING

To be enjoyed after the meal at between 20 and 25°C or on ice before the meal. To discover in the nose at first to guess all the aromatic complexity from the grape variety of different vineyard, then take a sip and turn it gently in the mouth before swallowing.

ALC/VOL : 40%Vol

PACKAGING : 70 cl & 75 cl with cardboard

