



MAXIME TRIJOL  
COGNAC



GRAND CLASSIQUE

—  
VS

# GRAND CLASSIQUE

—  
VS

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 dioxide.

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

Distillation can start when the wine process is done to March 31st at the 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

Straw yellow. Intense, fruity, floral aromas, reminiscent of the flowers of the vine in June.

## TASTING

To be enjoyed neat at 20 to 25°C (70° to 80°F), or on ice. Start with the nose to discover all the aromatic complexity resulting from the blending of different growths, before taking a comfortable sip to be rolled slowly around the palate before swallowing.

ALC/VOL : 40%Vol

PACKAGING : 5 cl, 70 cl, 75 cl with cardboard

