



FAMILY  
SINCE 1859

# MAXIME TRIJOL

COGNAC



VINTAGE

1967

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## WHAT IS A VINTAGE COGNAC ?

Marketing a « vintage » cognac means compliance with certain very strict regulations in terms of quality control :

-The Cognac must be aged in the general « OREO» state stores or in specific « vintage » cellars ».

To which entrance is forbidden other than accompanied by a representative of the Cognac Trade Bureau (BNIC).

-If a specific « vintage » cellar is used, all the operations to be performed on the cognac (collection of samples, consolidation of batches, etc.) must be carried out in the presence of that representative.

When a cognac carries a vintage, consumer can be sur that the product consists of 100% of cognac from the year shown on the bottle. Despite this complicated procedure, that must be scrupulously observed, we have chosen to enable our customers to benefit from certain exceptional batches that we have meticulously selected.

## TASTING COMMENTS

Amber with flashes of mohogany. Spicy notes of spices, nutmeg. A cognac with a lot of roundness in the mouth followed by a gourmet note on the finish.

This vintage is rich and and testifies of the beautiful complexity of the Cognac terroir.

## TASTING SUGGESTIONS

To taste pure at 20°C, 25°C (70° to 80°F).

ALC/VOL : 40%Vol

PACKAGING : 70 cl & 75 cl

with wooden case depending  
on available stock

