



SINCE 1859
MAXIME TRIJOL
COGNAC



VINTAGE
1970

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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

Golden and light mahogany hue. Intense vanilla oak notes but very smooth. Flowery scents like narcissus and jasmine with balsamic odour close to cedar wood.

Delicate tobacco and cigar box smells.

Spicy notes like nutmeg. Great structure, rich in vanilla oak on the palate. Tastes and aromas are well-balanced .

The 1970 vintage in Cognac region enhances the high complexity of the French oak from the Fins Bois growth.

TASTING SUGGESTIONS

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

ALC/VOL : 40%Vol

PACKAGING : 70 cl with wooden case.

According to available stock.

