



SINCE 1859  
MAXIME TRIJOL  
COGNAC



VINTAGE  
—  
1975

# VINTAGE — 1975

## 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

A brown amber color with golden highlights. Nose is round and complex. Floral notes are expressed with also spicy ones, vanilla and cedar wood. Notes of dried fruits, almonds and a final cigar box. Beautiful structure. White fruit notes. Very well balanced !  
Lingering aroma. A beautiful cognac !

## TASTING SUGGESTIONS

At the end of the meal neat at about 20°C (70°F).

ALC/VOL : 40%Vol

PACKAGING : 70 cl with wooden case.

According to available stock.

