



FAMILY  
SINCE 1859

# MAXIME TRIJOL

COGNAC



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MAXIME TRIJOL

VINTAGE  
1976  
MILLÉSIME

FINS BOIS

Appellation Cognac Fins Bois Contrôlée

*Charentes double distillation  
of white wine*

*Oak Casks N°: 040.978*

*Number of bottles: 477*

*This bottle is numbered: 381*

*Bottled on: 09.02.2016*

COGNAC MAXIME TRIJOL  
100% OF NATURAL GRAPE  
FRANCE  
PRODUCED BY FAMILY

VINTAGE

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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 sure 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

Yellow colour of old gold with golden reflections slightly coppery. Limpidity : bright and clear. Very delicate nose. The first notes rising are those of violets and hazelnuts. After stirring, the rancio notes are clear and we can distinguish the vanilla notes from the oak. The attack is soft. The aromatic notes will become spicy quickly (roasted hazelnut), net floral and powerful violet or iris notes are soft and sweet. Then the notes of rancio lining the palate later without excess. Long length with a beautiful structure. This vintage is rich and demonstrates great complexity of the Cognac terroir by these subtle hints of : violet, a rating of « fresh Hazel » or roasted and melted with notes of wood and iris reflecting of its evolution, the bonus by the time of the passing years from 1976.

## TASTING SUGGESTIONS

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

ALC/VOL : 40%Vol  
PACKAGING : 70 cl & 75 cl with wooden case.  
According to available stock.

