



SINCE 1859
MAXIME TRIJOL
COGNAC



VINTAGE

1977

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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

Brilliant with aux Copper and golden reflections. The nose is floral. The first aromas are florals then spicy. The tasting is complex but attractive thanks to this beautiful spicy evolution with fruity and floral aromas.

This vintage is rich and complex.

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.

According to available stock.

