



DEPUIS 1859

# MAXIME TRIJOL

COGNAC



MAXIME TRIJOL  
COGNAC

VINTAGE  
**1980**  
MILLÉSIMÉ

COGNAC  
FINS BOIS

*Old Code No.* 070-856  
*Number of bottles* 484  
*No. bottles in warehouse* 020  
*Bottled on* 16.12.2019

PRODUCE OF FRANCE

VINTAGE  
**1980**

# VINTAGE — 1980

## 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 «ORECO» state stores or in specific « vintage » cellars. To which entrance is forbidden unless it's 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

Pronounced mahogany color, with copper highlights. Subtle viscosity.

Powerful, revealing aromas of cooked fruit, dried apricot, linden and undergrowth in autumn. The woodiness translates into notes of old waxed furniture.

At the bottom of the glass, a delicate note of cocoa. The balance is well respected.

Powerful and suave attack.

The finish is frank preserving the particular woodiness of this eau-de-vie which remains sufficiently in the mouth to appreciate its quality.

## TASTING SUGGESTIONS

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

ALC/VOL : 40%Vol  
PACKAGING : 70cl - According to  
available stock

