



MAXIME TRIJOL
COGNAC



VINTAGE
1990

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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 «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

Golden yellow / old gold color, orange reflection.

Viscosity supported by distinct tears.

Delicate freshness of mint with notes of fresh and candied fruit and a touch of vanilla. A delicate wood and rancio participate in this aromatic finesse specific to eaux-de-vie from Champagnes. This set stands out for its elegance and balance.

Soft and supple attack, the aromatic complexity is faithful to the nose, The amplitude fades on a long finish comforting this elegance, roundness and subtlety characteristic of Petite & Grande Champagne.

TASTING SUGGESTIONS

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

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

