



DEPUIS 1859

MAXIME TRIJOL

COGNAC



VINTAGE
1991

VINTAGE

1991

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

Orange color, clear, viscosity marked by a crown of very distinct tears

A beautiful harmony of floral notes, cooked fruits, morello cherry, spices and rancio which contribute to a well balance aroma.

Soft and supple attack in the mouth, which we find in the mid-palate with the aromas detected on the nose,

The long and well-structured finish combines with the impression of roundness and finesse that emanates from this beautiful eau-de-vie.

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

