



DEPUIS 1859

MAXIME TRIJOL

COGNAC



VINTAGE
1970

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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

Copper-colored dress with a hint of mahogany, golden reflections. Viscosity emphasized by persistent legs

A smooth amount releasing delicate floral fragrances, aromas of dried fruit. The wood and the rancio are all in nuances.

This set of aromatic notes reveals a beautiful harmony.

The attack is discreet, the mid-palate reveals the delicacy of the aromas.

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

