



SINCE 1859
MAXIME TRIJOL
COGNAC



GRANDE CHAMPAGNE

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THE COGNACS ARE CRAFTED 100% FROM THE FIRST GROWTH OF THE COGNAC REGION :
GRANDE CHAMPAGNE.

GRAPE VARIETY

Mainly Ugni Blanc.

VINIFICATION

Grapes are crushed and pressed (between September and October).
Selected yeasts and daily fermentation control.
Juices ferment without the addition of sulfur dioxyd.

The wine is kept upon its lees (necessary for the development of the cognac bouquet).
Distillation can start when the wine process is done to March 31st at the latest (AOC COGNAC rules).

DISTILLATION

The wine is transformed into cognac by the time honoured process of double distillation, the Charente method of double heating in the traditional pot still.

MATURING

In french oak barrels mainly from the Limousin forest.

AGE OF OUR COGNACS

Our cognacs are all crafted from a blend of lots of different years. For sure, our strategy is to age our Cognacs much longer than the minimum required by the regulation, especially for the eau-de-vie crafted from the Grande Champagne. Generally these cognacs require long ageing in casks to achieve full maturity.

TASTING COMMENTS

Topaz with flashes of golden yellow.
Magnificent aromatic richness offering a perfect harmony between the warmth and the aromas of crystallised fruit and liquorice. Very fine flavours, wonderful palate typicity, perfect balance, elegance and persistence. Time is suspended.

TASTING

To be enjoyed neat at 20°C to 25°C (70° to 80°F), start with the nose to discover all the power, finesse and subtlety of the first Cognac growth, before taking a comfortable sip to be rolled slowly around the palate before swallowing.

ALC/VOL : 40%Vol
PACKAGING : 20cl, 70cl & 75cl

