



PARK PINEAU DES CHARENTES

Park Pineau is a blend of juice from grapes grown in the Cognac region and the cognac brandy itself. The result is a delicate, floral French aperitif that drinks like slightly sweet white wine. Best served chilled or used like vermouth in cocktails.

Volume: 750 ml

ABV: 17%

Age: 2-4 years

Blend: Montils (50%), Colombard (30%), Ugni Blanc (20%)

Barrels: Light toast | Appearance: Pale Golden

Aging: Rests in stainless steel vats for 6 months, then is racked to be aged a minimum of 18 months including 12 months in oak barrels. Pineau Park is aged between 2 and 4 years.



AROMA & TASTING NOTES

Particularly delicate and floral, attractive to the nose and pleasant on the palate. Its fresh and juicy character is reinforced by the vigor of the young eau-de-vie.