



## XO GRANDE CHAMPAGNE TRADITIONAL RESERVE

The grapes for this blend are grown exclusively in Grande Champagne, recognized as the premier growing region of Cognac. The blend consists of cognacs that are a minimum 20 years old. Extended aging ensures maturity and full aromatic richness.

**Volume:** 750 ml

**ABV:** 40%

**Age:** Minimum 20 years old

**Blend:** 100% Grand Champagne

**Barrels:** Medium toast

**Appearance:** Deep amber with flecks of mahogany

**Aging:** Twelve months in new oak, then transferred to used casks

### AWARDS & ACCOLADES

Wine Enthusiast, 96 points, 2020

### AROMA & TASTING NOTES

Round and long with intense aromas of almond, orange, banana, plum, and dried apricot. Complex finish with hints caramel, truffle, cocoa, apple, saffron, and lilac. Candied-salted hazelnuts, orange blossoms and roasted coffee beans jump out of the glass and linger on the palate. The mouthfeel is rich, balanced with both tannin and acidity.