



COGNAC
PRUNIER

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PRUNIER AGE STATEMENT COGNACS – INFORMATION PACK

The 8 Age Statement Cognacs

Some details on the composition and origins of each cognac together with detailed tasting notes by the Prunier Master Blender.

The range:

At Prunier, we believe in presenting our cognacs in the most natural state possible. We therefore guarantee that all eight cognacs in the range are free of colouring (caramel), sugar and added wood extract (*le boisé*), although all of these are legally permitted in limited quantities. In this way the spirit can be seen and enjoyed exactly as it left the barrel, without artifice.

In the case of the 10,20 and 30 year old expressions, this means they are somewhat lighter in colour than most of the normally available commercial blends, their only colouring being the tannin naturally absorbed by the cognac from the barrel during ageing.

Furthermore, each of the 30 to 80 year old expressions is offered at cask strength, without reduction by distilled water and without chill-filtering. The higher alcoholic degree of these cognacs reinforces their aromatic qualities, while the lack of chill-filtering preserves every flavour intact and ensures a creamy mouth-feel. Only the 10 and 20 year have been carefully reduced to 40% and chill-filtered to make them accessible to a wider audience.

The 10 Year Old:

The blend : When work began on composing this blend the components were already 10 years old, meaning that it is technically a fully-fledged 'XO' cognac both under the current French appellation laws which require 6 years minimum and under the more stringent 10 year minimum due to be introduced in 2018. Blended from the Grande Champagne and Fins Bois – the latter, faster maturing cognac, adding roundness and depth - it has been slowly reduced to standard drinking strength of 40%.

Eye: Brilliant gold, tinged with brown.

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Nose: Extremely distinctive, well-structured and full of character. Notes of tea, linden tree flowers, dried orange peel and creamy English toffee.

Palate: An abundantly round, creamy structure with strong, fresh flavours. Somewhat fleshy, yet still subtle.

Overall: A fine example of a distinctly 'masculine' cognac, aged in old oak casks.

The 20 Year Old:

The blend : The only one of the eight cognacs in the range which is neither Grande and /or Petite Champagne based, so a good opportunity to quell the myth than only Champagne cognacs age really well! Composed of eaux-de-vie from the early to mid-90s with a majority of Fins Bois, still lying in barrel. Carefully and slowly reduced to 40%.

Eye: Brilliant, brown-tinged gold.

Nose: Developing the classic charentais 'rancio', with notes of walnut, fresh hazelnut, mushroom-covered forest-floor, leather, Virginia tobacco and nutmeg. Somewhat spicy.

Palate: The opening is well-balanced, elegant and clean, leading into a long finish of subtle tannins with hints of 'rancio'.

Overall: A pleasing harmony of nose and palate. Delicate flavours in a cognac marrying complexity with finesse.

The 30 Year Old:

The blend : A pure Grande Champagne from the hills around St Preuil, aged from distillation in old barrels in an extremely damp cellar, resulting in an unusually pale gold colour for a 30 year old. A wonderfully natural cognac, with minimal wood. Still held in barrel, currently at 46.2%.

Eye : Beautifully brilliant, pale gold.

Nose : A dazzling array of rich and complex aromas all in perfect balance. Delightfully precise. A 'rancio' combination of bitter oranges, black pepper, a profusion of spices and especially nutmeg, Virginia tobacco and leather. Exceptional.

Palate : Precise and clean, the attack is explosive in flavour, without being aggressive. The nose aromas are all present together with a strong note of fresh hazelnuts. Excellent length in a well-structured finish with subtle tannins (barrels of close grained oak).

Overall : A remarkable Grande Champagne with the extremely rare quality of seeming 'eternal' - suspended in time at peak perfection.

The 40 Year Old:

The blend : Composed of Grande Champagne cognacs from the period 1968-70, so somewhat older than 40 years of barrel age but ideal to drink now. Naturally reduced to 48.4%.

Eye : Brownish gold with orange highlights. Intensely bright and clear.

Nose : Dense and complex, opening with notes of candied orange peel, marzipan, vanilla cream, brioche and toast, leading into heady 'rancio'.

Palate : Powerful, deep and complex. Superb silky tannins, with hints of fresh hazelnut, beeswax and honey, melting into a long, clean and satisfying 'rancio'.

Overall : A seamless harmony of nose and palate, with perfect balance between alcohol, tannin and body.

The 50 Year Old :

The blend : A pure and beautifully aged Petite Champagne from the mid-60s, typical of the genre. Currently at 45.2% and still in wood.

Eye : Rich, brownish gold.

Nose : Everything you could ask for in a cognac of this age. Deep, powerful, delicious notes of roasting cocoa beans with hints of mint, underpinned by creamy wood notes.

Palate : Superb marriage of fine tannins and dried fruit notes. Powerful without aggression, melting into a full, lingering finish.

Overall : This is a fine specimen of its age and provenance. Deliciously long. A handsome cognac.

The 60 Year Old:

The blend : Another 100% Petite Champagne. From the mid-50's and showing all the signs of ideal ageing conditions in a cool, damp cellar. Down to 45.4% entirely naturally, still in wood.

Eye : Brilliant, pale gold.

Nose : Fleshy and creamy, promising a supple, round palate. Good acidity bringing out spicy, white pepper notes, nutmeg and hazelnut, combined with beeswax and old leather. A secondary nose hints at citrus fruit with walnut undertones.

Palate : Fleshy, creamy attack and voluptuous body coming from distillation on the lees. Powerful secondary palate, with great length and suppleness. The nose aromas are all here, with the added signature of walnut husk, typical of the finest 'rancios'.

Overall : A classic, grand old cognac.

The 70 Year Old:

The blend : Composed of rare Petite Champagne from the late second World War, this intensely aromatic cognac has reached 44.8% by natural evaporation. Still in wood.

Eye : Deep golden brown, with coppery-red highlights.

Nose : Powerful, intense, distinctly virile, with notes of candied orchard fruits, heady spices and a rich 'rancio'.

Palate : Extremely spicy notes of Kampot pepper, with rich undertones of almonds and nutmeg. Dense, supple tannins. Cognac to sip slowly, such is its power.

Overall : A huge, muscular cognac. This is the most powerful of the eight expressions, both on nose and palate.

The 80 Year Old:

The blend : Just two cognacs here. Both from the Grande Champagne, the base is a 1928 with the addition of a little 1920 to further enhance the aromatic range. Both are now held in glass to prevent further evaporation (the blend is at just 40.8%) but were only recently removed from wood.

Eye : Shiny golden brown with coppery-gold highlights.

Nose : Full of finesse, with dried fruit notes and a powerful 'rancio' dominated by walnut, bitter almond, mint and nutmeg all adding to the astonishing liveliness.

Palate : Full, round and elegant, with all the power of the Grande Champagne. Extraordinary length with pleasingly soft tannins and a powerful 'rancio' notes of walnut and liquorice.

Overall : All the hallmarks of the premier cru of cognac, flattering both nose and palate with its lively old age.

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