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## Prunier Vintage Cognacs

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

### Prunier Vintage Cognacs:

Vintage cognacs are extremely rare - the product of a single year's harvest and almost always from a single vineyard. Each is therefore unique, a never-to-be-repeated combination of the soil, the weather, the grape, the skill of the distiller and the subtle combination of oak, temperature and humidity in an ageing cellar.

99.99% of all cognacs are used as the building blocks of blends, alongside dozens and even hundreds of other cognacs of different ages and origins, each hopefully bringing its qualities to the final blend while hiding its shortcomings from view, in order to create a consistent product over time. But with vintages there is nowhere to hide.

French law requires that flawless documentation tracing the origin and subsequent ageing of a cognac be available in order to claim a specific age on the label. With stocks of old eaux-de-vie laid down over many generations of the Prunier family, the authenticity of these cognacs can be verified in the registers at our offices in Cognac. In each case, the statement of age refers to the youngest cognac in the blend.

All our vintages are guaranteed free of colouring, sugar and le boisé (added wood extract), although these are permitted. They have neither been chill-filtered, nor reduced from their natural cask strength. In this way the spirit can be enjoyed exactly as it left the barrel.

*As with all old and above standard strength spirits, we recommend that the cognac be poured well before drinking and the glass swirled to increase aeration, allowing the full panoply of flavours to reveal themselves.*

### 1996 Fins Bois:

Coming from the Aulnay area of the Charente Maritime to the North West of Cognac, this cognac has been in old barrels since distillation, in a cellar with a beaten earth floor. An

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excellent demonstration of the finesse and elegance of which the Fins Bois are capable, contrasting with the usual perception of them as earthier, less refined cognacs. Bottled at 49.5%

**Eye:** Brilliant, yellow gold tinged with brown highlights.

**Nose:** Fresh and supple, such as one would expect of a cognac less alcoholic than this. Virginia tobacco notes, with a touch of leather, acacia flowers and hints of creamy toffee.

**Palate:** The attack is pleasingly elegant and precisely structured. Honey, beeswax and toffee notes dominate into a long and satisfying finish.

**Overall:** A handsome and distinguished Fins Bois, with an elegance that reveals a soil unusually rich in chalk for its growing area.

### **1989 Grande Champagne:**

From a vineyard close to Segonzac on the Western side, towards Angeac-Champagne. It was aged at the property in old barrels from the outset, in a relatively cool and damp cellar. Bottled at 46.9%.

**Eye:** Brownish gold with orange highlights – superb brilliance.

**Nose:** Powerful and ‘masculine’, with dominant notes of tobacco, leather and cedarwood. A voluptuous nose, but not lacking in finesse.

**Palate:** The opening is pleasingly round, developing the rich and powerful flavours found on the nose, as well as licorice, orange peel and almond notes.

**Overall:** A very distinctive cognac with the unmistakable hallmark of the Segonzac vineyards.

### **1978 Borderies:**

From a vineyard just a few kilometres to the North of Cognac in Cherves-Richemont, this is another cognac aged at the property in old barrels from the moment of distillation. The cellar has a beaten earth floor and is relatively damp. Bottled at 52.5%.

**Eye:** Shiny, rich mahogany.

**Nose:** Elegant and full of finesse, opening onto exquisite rancio notes, with cocoa-flavoured hazelnuts, orange blossom, honey, nutmeg and black pepper. A wealth of aromas and complexity, beautifully balanced and refined.

**Palate:** Extremely clean, precise and well-balanced. Big flavours, where the elegant rancio combined with hints of beeswax and leather dominate, with a delicious natural sweetness. The alcohol structure of the finish is deep and enduring, leaving the palate pleasingly clean.

**Overall:** At almost 40 years old, this is a superb expression of the Borderies from a cellar of no more than average humidity.

### **1967 Grande Champagne:**

From the commune of Verrières to the south-west of Segonzac, on the right bank of the River Né, this cognac was aged at the property in a cool, damp cellar with a beaten earth floor. It was placed in old barrels from the moment of its distillation. Bottled at 52.8%.

**Eye:** Brilliant, shining amber.

**Nose:** A rich *rancio*, showing in particular delicate aromas of dried fruit, walnut and hazelnut, on a background of licorice and mild tobacco. Pleasingly complex and finely balanced.

**Palate:** Powerful, abundant and complex, in which notes of blackcurrant, cedarwood, almonds, walnuts and vanilla dominate. Excellent length in the finish.

**Overall:** The 1967 harvest is generally considered to have been average at best, but this cognac stands out as one of the rare true successes of that vintage.

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