

Maison Audry

Très Ancienne Réserve Aristide Grande Champagne Cognac

ABOUT THE ESTATE

- The history of this Cognac house stretches back to 1878.
- The estate was mothballed for nearly 30 years, but old stocks continued to be held in reserve.
- In 1978, Bernard Boisson, the great-great-grandson of the original founder, resurrected the estate.
- These limited, high-quality Cognacs are a stellar example of the art of blending.
- Reserve stocks are blended with younger spirits create an inimitable bottling, making Audry Cognacs the ultimate collector's items.

APPELLATION

Grande Champagne

SUB-REGION

Cognac

GRAPE VARIETY

Indicative blend of Ugni Blanc, Folle Blanche, Colombard, and Montils

FARMING

Sustainable - Lutte Raisonnée

SOIL

Chalk-limestone

VINEYARDS & VITICULTURE

From a hilly area in Grand Champagne.

HARVEST & VINIFICATION

Made from exceptionally small lots of the same origin (unblended), from vintages at least 50 years old and bottled at cask strength. Aged briefly in new barrels, then transferred to used oak. This blend is a mix of eaux-de-vie with and without lees. This cognac contains no additives, sugar, or caramel. Light filtration.

ALCOHOL BY VOLUME

50.0

PACK SIZE

6x750mL

