





- 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**

Fine Champagne

#### **SUB-REGION**

Cognac

## **GRAPE VARIETY**

Ugni Blanc, Folle Blanche, Colombard, Montils

#### **FARMING**

Sustainable

## **SOIL**

Chalk-limestone

## **VINEYARDS & VITICULTURE**

Blended from 60% Grande Champagne, 40% Petite Champagne, and carries the Fine Champagne label.

### **HARVEST & VINIFICATION**

Aged briefly in new barrels, then transferred to used oak. This blend is a mixture of eaux-de-vie with and without lees, between 40 and 45 years old from the terroirs of Petite and Grande Champagne. With its ABV of 42%, the reduction of eaux-de-vie in a natural way is favored. This cognac contains no additives, sugar, or caramel. Light filtration.

# **ALCOHOL BY VOLUME**

42.0

# **PACK SIZE**

6x700mL



