Maison Audry

Réserve Spéciale Fine Champagne Cognac



ABOUT THE ESTATE

APPELLATION
Fine Champagne

SUB-REGION
Cognac

GRAPE VARIETY
Ugni Blanc, Folle Blanche, Colombard, Montils

FARMING
Sustainable

SOIL
Chalk-limestone

VINEYARDS & VITICULTURE
Blends are made from the finest Cognacs of the two premier districts of the Cognac area. 50% Grand Champagne and 50% Petite Champagne.

HARVEST & VINIFICATION
Aged briefly in new barrels, then transferred to used oak from the Limousin and Tronçais forests. This blend is a mix of eaux-de-vie with and without lees. Blended after 25 to 30 years. This cognac contains no additives, sugar, or caramel. Light filtration.

ALCOHOL BY VOLUME
40.0

PACK SIZE
6x700mL