

Maison Audry

Réserve Spéciale Fine 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

Fine 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

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

6x750mL

