

## 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: Grande Champagne and Petite Champagne, and thus carry the Fine Champagne label.

### HARVEST & VINIFICATION

Equal Blend of Grandes and Petites Champagnes. Distilled in copper alembic Charentais stills in a swan's neck pipe that allows the spirit to capture the essence of the Fine Champagne with premium aromatic quality. Then aged in oak barrels made of oak from the Limousin and Tronçais forests. Blended after 25 to 30 years of rest, and are then left for two years before final bottling.

### ALCOHOL BY VOLUME

40.0

### PACK SIZE

6x750mL

