

## 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

