

GastronomeFine Champagne

Quality

VSOP (Very Superior Old Pale), complex superior cognac Ranked Fine Champagne AOC

Aging

14 years in oak casks

Blending

Grande Champagne (more than 50%) and Petite Champagne

Tasting Note

Dry and light, this cognac pleasantly helps the digestion. Its orange flowers, its violet and iris aromas express a rare delicacy.

It is an Eau-de-vie that is exceptional in the world of Cognac. Augustin Godet created this efficient digestive in 1838 to help him support his business lunches. When sharing it with his friends, he demonstrated that a cognac can be both elegant, and beneficial.

Distinction

Bronze Medal of International Wine and Spirit – London 2000



