



RÉSERVE FAMILIALE

COGNAC, FRANCE

Dry white wine, high in acidity, distilled twice "on lees" in a Charente pot still according to the traditional methods of the region. This is a blend of 20 - 29 year old eau-de-vie. Aged in exclusively Limousine oak barrels.

TASTING NOTES

This cognac has a deep color of mahogany. The nose, subtle and long, introduces the aromas of quince, candied-mandarin and roasted coffee and fully developed rancio. On the palate, one finds full-bodies harmony between the richness of the cognac, the balanced alcohol and the aromas. This is a very pleasant cognac that develops aromas of pear, apple and quince. A gem from Fins Bois.

CRU
FIN BOIS

SOIL
CLAY / CALCAREOUS

GRAPE
UGNI BLANC

STILL POT
CHARENTE

FERMENTATION
SUR LIE

BARRELS
LIMOUSINE OAK

AGE
20 - 29 YRS

PROOF
80

ALCOHOL
40.0% ABV



FÉVRIER

The Fevrier property is situated in Macqueville in the Fins Bois cru, 17 kms (approximately 10 miles) from the town of Cognac.

For three generations, the Fevrier family has cultivated and produced their cognacs in the purest tradition.

With 19 hectares (47 acres) of vines, their cognac is fruity, round and smooth, giving it the quintessential characteristics of a Fins Bois cognac.

