



SAVEURS

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 3 - 9 year old eau-de-vie (average 5 years old). Aged in exclusively Limousine oak barrels

TASTING NOTES

This cognac is fresh and subtle. Golden in color with copper glints, the nose is a floral and fruity combining the aromas of dried flowers and golden sultana raisins, with hints of vanilla. The bouquet of this cognac opens with notes of walnut and chestnuts. On the palate, Saveurs also impresses with its lively, fresh flavors dominated by flowery vanilla notes.

CRU
FIN BOIS

SOIL
CLAY / CALCAREOUS

GRAPE
UGNI BLANC

STILL POT
CHARENTE

FERMENTATION
SUR LIE

BARRELS
LIMOUSINE OAK

AGE
3 - 9 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.

