



L'ORGANIC 04 COGNAC

COGNAC, FRANCE

Wanting to showcase the beauty of a bright, younger cognac, L'Organic 04 is an alternative to the traditional VSOP. Rather than blending with various age statements, L'Organic 04 aims to exhibit the elegance and uniqueness of each stage of maturity. The 04 is a blend of two eau-de-vie aged 4 and 5 years, aged in Limosin oak barrels, 20% of which are new. It is dry and high in acidity, distilled twice sur lies in a Charentais pot still according to the traditional Cognac methods. Bottled on property, Pasquet's cognacs are never chill filtered with no added sugar.

TASTING NOTES

Pale gold with a pale straw hue. Vibrant, fresh aromas of dried flowers, ripe pear, ripe apricot and orange zest. A very soft palate entry builds to a full, round and rich mouth feel, delivering bright, fresh flavors of ripe stone fruits, dried figs, honey, cloves and cinnamon. Very gentle spirit warmth. Excellent balance. Long, drying aftertaste of dried fruits, cedar wood and cinnamon.

CRU GRAND CHAMPAGNE	SOIL CALCAREIOUS-CLAY	GRAPE 100% UGNI BLANC
STILL TYPE CHARENTAIS POT STILL	FERMENTATION NATIVE YEAST	BARRELS 100% LIMOSIN OAK
AGE 4 - 5 YRS	PROOF 80	ALCOHOL 40.0% ABV



JEAN-LUC PASQUET

The Pasquet Cognac vineyard has been family owned since 1730. Jean-Luc Pasquet and his wife, Marie-Françoise, had been growing fruit conventionally on their 7 hectare estate until 1995 when they began to explore organic winemaking. In 1998, they were granted "Agriculture Biologique" certification. JLP is now spear-headed by Jean-Luc's son, Jean who has apprenticed under his father since childhood.

Jean does not chill-filter or add caramel or sugar to his cognac and only uses native yeast to start fermentation. He ferments his wine sur-lie and distills his cognac sur-lie. Their cognac epitomizes handmade, single vineyard cognac that expresses, uninterrupted and unadorned the majestic terroir of Grande Champagne.

