



L'ORGANIC 07 COGNAC

COGNAC, FRANCE

Dry white wine, high in acidity, distilled twice sur lies in a 20hl Charentais pot still according to the traditional methods of the region. The blend includes two, exclusively organic eau-de-vie aged 7 and 8 years in Limosin oak barrels, 30% of which are new. Bottled on the property, Pasquet cognac is never chill filtered and consequently no sugars are added.

TASTING NOTES

This cognac exhibits a bright gold color with a pale gold hue. Moderate aromas reveal scents of ripe apricot, dried fig, cedar-wood & vanilla with a trace of dark chocolate lingering beneath. Very fresh and clean. A silky, soft palate entry delivers a supple, luscious mouth feel offering semi sweet flavors of stewed apricot, vanilla and spice. Pure, smooth, gently warming spirit. Excellent balance. Finishes dry with a long, subtle cedary oak, dried fig and creme brulée fade.

CRU GRAND CHAMPAGNE	SOIL CALCAREIOUS-CLAY	GRAPE 100% UGNI BLANC
STILL TYPE CHARENTAIS POT STILL	FERMENTATION NATIVE YEAST	BARRELS 100% LIMOSIN OAK
AGE 7 - 8 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.

