



L'ORGANIC 10 COGNAC

COGNAC, FRANCE

Dry white wine, high in acidity, distilled twice sur lies in a Charentais pot still according to the traditional methods of the region. The blend includes two, exclusively organic eau-de-vie aged 10 and 12 years in Limousin oak barrels, 35% of which are new. Bottled on the property, Pasquet cognac is never chill filtered and consequently no sugars are added.

TASTING NOTES

Generous aroma offers up attractive scents of fig, cinnamon and vanilla. Second pass finds raisins, hints of cedar and dried flowers. The bouquet follows through to an elegant, middle weighted profile of dried fig with hints of nougat carried by a pantry of sweet spices through to the clean, drying aftertaste. A Lovely cognac in the lighter, drier and balanced style.

CRU GRAND CHAMPAGNE	SOIL CALCAREIOUS-CLAY	GRAPE 100% UGNI BLANC
STILL TYPE CHARENTAIS POT STILL	FERMENTATION NATIVE YEAST	BARRELS 100% LIMOSIN OAK
AGE 10 - 12 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.

