



MARIE FRAMBOISE

COGNAC, FRANCE

Marie Framboise is a blend of freshly pressed grape juice and eau de vie that has had fresh, organic red raspberries macerated in it for three months. Made very much in the style of the Pineau des Charentes the beautifully balanced Marie Framboise is the very essence of raspberry flavor with notes of grapes and cognac all beautifully harmonized.

TASTING NOTES

Dazzling ruby-red in color with a wonderfully complex nose of raspberries and grapes, Marie-Framboise is a spirited, refreshing experience on the palate. The attack is structured and flamboyant, combining natural sugars, organic berries and alcohol. The alcohol is integrated beautifully and tamed by the natural sugar of the fruit.

CRU
GRAND CHAMPAGNE

SOIL
CALCAREOUS-CLAY

FRUIT
100% UGNI BLANC AND ORGANIC RASPBERRIES

STILL TYPE
CHARENTAIS POT STILL

FERMENTATION
NONE

BARRELS
100% LIMOSIN OAK

AGE
18 MOS

PROOF
32

ALCOHOL
16% 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.

