



# PINEAU DES CHARENTES

COGNAC, FRANCE

Pineau de Charentes is a delicious aperitif composed of cognac blended with grape juice. Legend has it that it was first created by accident, after a winemaker had added grape juice to a barrel that he believed was empty. When he went to check on the barrel, he had discovered that the juice had been combined with eau-de-vie, but was delighted by his mistake. He then proudly commercialized the spirit soon afterwards.

Jean-Luc Pasquet's Pineau de Charentes is made with freshly pressed grape juice as the grapes must be extremely ripe in order obtain the richest, natural sugars. Once blended with eau-de-vie, it is then aged for a minimum of 24 months. Production is strictly controlled to ensure the highest quality through proper blending and aging.

## TASTING NOTES

White-gold in color, the nose of this Pineau is lively and complex, with aromas of dried fruit; notes of pear- flambée and honey persist. It is wonderfully balanced on the palate as pear and honey flavors blossom from the start. The finish shines with invigorating, complex tannins and hints of candied grapefruit.

CRU  
**GRAND CHAMPAGNE**

SOIL  
**CALCAREOUS-CLAY**

GRAPE  
**50% UGNI BLANC &  
50% MENTILS**

STILL TYPE  
**CHARENTAIS POT STILL**

FERMENTATION  
**NONE**

BARRELS  
**100% LIMOSIN OAK**

AGE  
**24 MOS**

PROOF  
**36**

ALCOHOL  
**18% 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.

