

# MAISON COUPRIE COGNAC VSOP SELECTION



## WINE REGION

Cognac Grande Champagne  
1er cru de Cognac

## STORY

The family has been vine-growers at Ambleville in the Grande Champagne area of Cognac since 1730. They also maintain the family tradition of distilling their own wine to make fine, flavourful, elegant Cognac, for the pleasure of discerning connoisseurs.

## VINEYARD

Grande Champagne, the Premier Cognac growing region, is known for its sun-drenched hillsides and clay-limestone soil.

## VINIFICATION

The wines are stirred before distillation to enhance aromatic concentration. Double distillation is the focus of the centuries' old craft, and the distiller's nose is still the only instrument capable of selecting the finest eaux de vie. The long patient ageing process takes place in ancient, dark, slightly humid cellars. Their Cognac first spends a week or so in new oak in traditional cellars in Ambleville. It is then aged 8 years in New Limousin oak barrels, gradually acquiring a deep, amber colour and exquisite flavour.

## TASTING NOTES

This Cognac has a highly original personality thanks to a fruity bouquet combining finesse and subtlety. An elegant introduction to a meal – an ideal aperitif on the rocks, in a long drink or in cocktail. It will also awaken your palate with a gentle warmth as an after dinner drink.

## QUICK FACTS

### BASE VARIETY

Ugni Blanc

### ABV

40% ABV

