

### ****Archambaud Cognac Grande Champagne VS****

Johan Archambaud designed this specifically for blending into drinks. Don’t tell him, but we drink it on it’s own just as often.

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VARIETIES: 100% Ugni Blanc

CLASSIFICATION: Cognac Grande Champagne VS AOC

VINEYARDS: Estate Vineyards in the Grande Champagne region of Cognac

VINEYARD SOILS: Chalk dominated with sand and clay

ABV: 40.0 %

DISTILLATION: Copper pot still

AGING: This is largely from 2012 with a few older vintages blended in and then a mature cask finish. A higher percentage of new oak was used to accent the freshness with the sweetness of wood. No caramel coloring, additives or chill filtering.

