



# FERRAND COGNAC

## 10 Générations



**Category** 1er Cru de Cognac, Grande Champagne

**ABV** 46%

**Grape Variety** Ugni-Blanc

**Fermentation** 4 to 5 days

**Distillation** Open flame, double distillation in 25 hL copper pot still, with medium lies

**Volatile Substances** 590g/hL AA

**Dosage** 12g/L

**Ageing** Cognac matured in French Oak barrels and 20% matured for at least a year in Sauternes casks

**Nose** It is reminiscent of a fruity spice cake, raisin, apricot, coconut and caramel. It then develops notes of rose, orange blossom, nutmeg and ginger.

**Palate** Round and full with a profile a bit oaky and peppery, as it unfolds you have notes of baked pear, honey, muscat grape, pineapple and cloves.

**End** Long, fresh with fruity and minty notes, then fresh tobacco.

**Drink Strategy** Great for sipping.

