



Wijnfiche

## **Cognac Vaudon – V.S. – 40% | Cognac Fins Bois COGNAC –**

### **Domain Vaudon**

It all started in 1771, when Francois Gaborit bequeathed his Méridnac domain and vineyards to his stepson, Pierre Nalbert. For generations, the domain grew and evolved. Fast forward to the 20th Century: Denis Nalbert, then Pierre Mousset planted a large part of today's vineyards and installed the first 25hl still. The second was installed by Bernard Vaudon.

Today, Anne-Marie Vaudon and Pierre Vaudon are the custodians of this history and know-how.

### **Vinification**

Double distillation with lies. Afterwards ageing in Limousin new oak barrels of 350 liters with a medium toast.

### **Taste**

The « Fins Bois » brings interesting flavours of fresh berries sustained with an important vanilla ambiance completed by a bouquet with fruits notes like pear or apricot, a beautiful harmony. The attack on the palate is supple and delicate, a well-known signature from good Fins Bois Cognac's. A beautiful marriage between a white fruit basket and slight notes of liquorice.

### **General information**

Type: Aperitif & Digestif

Grape varieties: Ugni Blanc

Storage (years): > 10

