

# Maison Audry

## Napoléon Fine Champagne

### ABOUT THE ESTATE

- The history of this Cognac house stretches back to 1878.
- The estate was mothballed for nearly 30 years, but old stocks continued to be held in reserve.
- In 1978, Bernard Boisson, the great-great-grandson of the original founder, resurrected the estate.
- These limited, high-quality Cognacs are a stellar example of the art of blending.
- Reserve stocks are blended with younger spirits create an inimitable bottling, making Audry Cognacs the ultimate collector's items.

### APPELLATION

Fine Champagne

### SUB-REGION

Cognac

### GRAPE VARIETY

Indicative blend of Ugni Blanc, Folle Blanche, Colombard, and Montils

### FARMING

Sustainable

### SOIL

Chalk-limestone

### VINEYARDS & VITICULTURE

From a blend of 50% Grand Champagne and 50% Petite Champagne.

### HARVEST & VINIFICATION

Aged briefly in new oak before being transferred to used barrels for elevage. This blend is a mixture of eaux-de-vie with and without lees, between 15 and 18 years old. This cognac contains no additives, sugar, or caramel. Light filtration.

### ALCOHOL BY VOLUME

40.00

### PACK SIZE

6x700mL