

Maison Audry XO Fine Champagne Cognac

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

Blends are made from the finest Cognacs of the two premier districts of the Cognac area. Equal Blend of Grandes and Petites Champagnes.

HARVEST & VINIFICATION

Aged briefly in new barrels, then transferred to used oak. This blend is a mix of eaux-de-vie with and without lees. Blended after 12 to 30 years, then left for two years before final bottling. This cognac contains no additives, sugar, or caramel. Light filtration.

ALCOHOL BY VOLUME

40.0

PACK SIZE

6x700mL

