



# RÉSERVE



Third generation growers and producers, the Painturaud family produce Cognacs from a 23ha vineyard based exclusively in Segonzac, the capital and heart of Grande Champagne - First Cru of Cognac. The unique chalky soil from this region is a key factor for the renowned fine eau-de-vie and its long aging abilities.

Aromas quality, fineness mainly comes from their know-how transmitted from father to son. This quality also due to the vineyard management from vine to bottle and to another factor very important for them : Environment.

A minimum of 10 years in barrel is needed to give our Reserve Cognac its specific style. The colour is a very dense golden yellow. Nice vanilla nose with hints of nuts, apricot jam, cinnamon and liquorice.

Region	Segonzac, France
ABV%	40%
Aging	10 Years
Maturing	Oak barrels
Grape Variety	Ugni-Blanc
Serving suggestion	Ambient temperature or on the rocks