



XO

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.

Our XO cognac (25 years) is presented in a bottle with a nice wooden label. A very old eau-de-vie, amber colour, subtle perfume of wood, spices and exotic fruit. The after taste is powerful and woody with reminiscences of candid fruit and caramel.

Region Segonzac, France

ABV% 40%

Aging 25 Years

Maturing Oak barrels

Grape Variety Ugni-Blanc

Serving suggestion Ambient temperature

