



Montaigne Imports LLC

| Spirits

COGNAC | VIEILLE RESERVE / XO

GRANDE CHAMPAGNE

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TERROIR:	LIMESTONE SOILS
VARIETIES:	100% UGNI BLANC
HARVESTING:	Entirely harvested by hand to ensure the best quality grapes that will create the "eau de vie."
ALCOHOL CONT:	80 PROOF

COGNAC
PAUL GIRAUD



TECHNIQUES USED

Paul Giraud embraces very traditional methods to make pure, unblended Cognacs. There are no chemicals, pesticides or coloring additives used in the vineyards or final blends. There is no blending of multiple vintages to make a reference of Cognac Paul Giraud. Each Cognac is an assembly several barrels of one vintage. From the cellars of Paul Giraud. Twenty-five percent of each harvest is set aside annually to age and be available for future vintages of VSOP, Napoleon, XO and Tres Rare.

TASTING NOTES

The Paul Giraud XO is a 25 year old Cognac. The flavors are rich and mature. There are traditional "Rancio" flavors, mushroom, bitter nuts and earthy notes. The XO is mellow with rich fruits and a long finish.

SUGGESTIONS

A fine Grande Champagne Cognac should be enjoyed neat, in a snifter or a good wine glass. You want to take in its flavors on every level and with each of the senses. Enjoy these Cognacs with a rich dessert or alone with a strong cigar. It is optimally served at around 16 to 17 degrees Celsius.

PRESS COMMENTS

★ Wine Enthusiast: 96 points. *"Like gingerbread in a glass, this topaz-hued and highly aromatic brandy offers bold baking spice, orange peel and floral notes, and an elegant, spicy finish, with flavors of ginger and clove."*

Note: The bottle is simple and slim like all of those at the small Cognac producer of Paul Giraud.



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