

COGNAC | NAPOLEON

GRANDE CHAMPAGNE

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TERROIR: LIMESTONE SOILS 100% UGNI BLANC VARIETIES:

HARVESTING: Entirely harvested by hand to ensure the best quality grapes that will

create the "eau de vie."

80 PROOF ALCOHOL CONT:



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 Napoleon blend is a lend of 15 year old Cognacs from the Giraud estate. The Napoleon present with a deep golden color. The nose starts with warm fruit, floral notes and gentle oak elements. On the palette the Napoleon is warm and fruity with flavors of ripe plums, honey and woody notes. The finish is long and complex.

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

🜟 Gault & Millau: "Beautiful finesse both on the nose and in the mouth. It offers us aromatic sensations on orchard fruits, vanilla, honey, and notes of hedge flowers. A cognac of real elegance." 16/20.

🐈 Wine Enthusiast: 94 points. "Silky smooth and rounded, look for vanilla, honey and lemon cream spruced up with fresh pear and a flurry of spice fading into a long, ginger-spiked finish. Grande Champagne region."



🌟 Kara Newman - Wine Enthusiast: Rating 94

