



Montaigne Imports LLC

| Spirits

COGNAC | TRES RARE

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 "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 of 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 Tres Rare is a 40 year old spirit, making it the second oldest Cognac of the range. Its blend consists of the most supreme Grande Champagne eaux-de-vies of the collection and is classified as a 'Hors d'Age' Cognac. This denominates the Tres Rare as one of the highest quality Cognacs available, due to its lengthy maturation process. The Giraud family have listened to the eaux-de-vie as they age in the cellars, waiting for the optimum moment across various generations to bottle it and make history. It is complex, as you would expect from this prestige terroir. The color is deep and golden. The nose is warm, fruity and floral. On the palate the Tres Rare is rich and full with notes of plum, cedar and honey.

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

★ Premiers Grands Crus: 4 1/2 out of 5 stars!

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



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