



Montaigne Imports LLC

| Spirits

COGNAC | VSOP

GRANDE CHAMPAGNE

COGNAC | VSOP

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 VSOP Cognac is a blend of six year old cognacs. It is golden amber in color. The nose is earthy with notes of cream, honey and ripe stone fruits. On the palate the VSOP is light and creamy with an elegant and slightly sweet 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: 92 points, Best Buy. *"This honey-hued Cognac beckons with a butterscotch aroma. The buttery, slick palate shows baked apple and oak smoothed with caramel, plus a spicy, exceedingly long finish marked by cinnamon and cayenne. Grande Champagne region."*

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

