



Fontvieille N°35 Cognac Grande Champagne

Unblended #35 - 43°

Grape Variety : Mainly Ugni Blanc and Folle Blanche with a small percentage of Colombard.

The subtle mahogany tones of Ragnaud Sabourin #35 lead to hints of honey and bronze.

The nose is complex and varied: nectarine, pears and wine grapes give way to roasted nuts, liquorice and linden.

The palate is thick and mouth filling with a bouquet of candied fruit, waxy orange and apricot, beeswax, spice and honey with a subtle balance between sweetness and dryness. The heart reveals notes of toasted oak, dried fruit and rancio.

The finish is complex and long with wood spice, balsam, sweet spices, a hint of vanilla, leather and coffee notes with the distinct touch of the typical Charente rancio . Our Fontvieille is bottled at the slightly higher strength of 43% ABV which leaves a long-lasting taste.

TUOTTAJA	Cognac Ragnaud-Sabourin
MAA / ALUE	Ranska -
PULLOKOKO	0,70
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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