



VS N°4 Cognac Grande Champagne

Unblended #4 - 41°

Grape Variety : 100% Ugni Blanc.

The Ragnaud Sabourin #4 has a bright straw colour and lovely overtones of honey and amber.

On the nose, our VS displays floral notes of lime tree and hyacinth, typical of Grande Champagne. Initial aromas brim with the fragrance of flowering grape vines. But with time in the glass, more subtle hints of mint, ripe grapes and dry hay become apparent.

The palate is dense and buttery, lightly aromatic. White fruit and soft spices come through on the middle with fresh citrus and lime notes. The heart offers aromas of apricot, apple and baked fruit. Hints of wood and nougat and a little chewy toffee emerge on the finish.

This young and well mannered, energetic cognac finishes powerfully. Ideal as a daily drink, or if you want to add a little more class to your cocktails.

TUOTTAJA

Cognac Ragnaud-Sabourin

MAA / ALUE

Ranska -

PULLOKOKO

0,70

HINTA

*

* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / orders :

Tuomo Laitinen 040 761 4933 tuomo.laitinen@careliawines.fi

Kai Autio 0503525653 kai.autio@careliawines.fi