



AMBRÉ



Category	Cognac Grande Champagne
ABV	40,2 %
Grape variety	Ugni-Blanc & Colombard
Fermentation	4 to 5 days
Distillation	Open flame, double distillation in 25 hL copper pot still, with medium lies
Volatile substances	530 g/hL AA
Dosage	13 g/L
Type of barrel	20 % new oak casks during the first years (including restaving) : 350 L 50 % wide - 50 % tight grain Medium toast 80 % aged Cognac barrel
Color	Golden yellow
Nose	Subtle aromas of apple and pear appear with jasmine. Really fresh
Palate	Vanilla and floral notes of rose and violet, hint of apricot and prune. Very well balanced
Drink strategy	Classic cocktails like the Side Car



MAISON FERRAND

PRODUCTEUR INDÉPENDANT DE SPIRITUEUX D'EXCELLENCE