



RÉSERVE

Double Cask



Category	Cognac Grande Champagne
ABV	42,3 %
Grape variety	Ugni-Blanc
Fermentation	4 to 5 days
Distillation	Open flame, double distillation in 25 hL copper pot still, with medium lies
Volatile substances	600 g/hL AA
Dosage	10 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
Maturation	1 year in 225 L Banyuls casks
Color	Yellow shiny gold with red reflection
Nose	Vanilla with dominant notes of red fruit (strawberry, cherry...), marrying a walnut, cinnamon and chocolate
Palate	Full bodied and rich on the palate
Drink strategy	Great for sipping



MAISON FERRAND

PRODUCTEUR INDÉPENDANT DE SPIRITUEUX D'EXCELLENCE