

Comments of a Bon Vivant:
Winter vibes. Relaxing in front of a fireplace to enjoy moments of serenity. The perfect conclusion to a nice meal

Cognac Jean-Luc Pasquet L'organic 04



This Grande Champagne property has been in the family since 1730. Passed down through generations, Jean-Luc came to inherit the domain in 1971. Today, Jean-Luc's son Jean, and his wife Amy, carry on the traditions and craftsmanship of the family domain. Jean inherited the passion for the purity of premium cognac from his ancestors. Following traditional craftsmanship, complemented by intense training and natural skills as maître de chai, Jean and Amy harvest 100% healthy grapes from their organically farmed, 8 ha vineyard in Grande Champagne that surrounds their home in the small village in Eraville. A second vineyard with an additional 6 ha is located in Petite Champagne.



Vibe: *Winter*
Emotions/Occasions:
Coziness
Serenity

Cognac Jean-Luc Pasquet L'organic 04



SKU: 806593

Region	Cognac
Classification	AOC Cognac Grande Champagne Premier Cru
Vintage	N/A
Grapes	100% Ugni Blanc
Soil Composition	Calcareous-clay
Vineyard Training	Guyot
Density/Yield	50 hl/ha
Fermentation	Spontaneous fermentation on lees, followed by double distillation in a 2000 l Charente pot. 4 to 5 years in oak barrels, 20% of which are new.
Alcohol	40%
Residual Sugar	Trace
PH	N/A
TA	0.25 g/l
Free SO ²	N/A
Total SO ²	N/A

SALES FACTS:

- *Certified organic*
- *Focusing on the pure character of their Eaux de vies by avoiding the use of any additives such as wood extract, caramel, and added sugar*
- *Family owned and operated*

VITICULTURE

The family's vineyards are located in the sought-after appellations of Grande Champagne and Petite Champagne.

In 1995, father and son converted to organic viticulture.

At harvest time, a pre-selection of grapes is performed on the vines, only leaving 100% healthy grapes. The grapes are then harvested mechanically to ensure maximum freshness.