

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.

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.



VINIFICATION

The grapes are fermented with the natural yeasts of each plot. During the double distillation process, the wines are kept on their lees. Jean proceeds to produce his eaux-de-vie and ages them to become cognac without the use of any of the additives that are commonly used in the production of cognac. The result of this labour of love and integrity are pure expressions of terroir.



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.
Aging	Aging 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
Additives	None

TASTING NOTES

Wanting to respect the French tradition of classifying their cognacs, the Pasquet family decided against using the export-oriented terms such as VS, VSOP, and XO. The 04 is their youngest cognac, equivalent to a VS, with 04 representing the minimum age of the youngest cognac that was used in the blend. The 04 displays a beautiful yellow colour in the glass. In the nose refreshing notes of pear, grapes, and citrus with underlying hints of oak providing complexity.

PAIRING SUGGESTION

Chilled to minus 18 degrees ("Frozen Cognac"), the L'Organic 04 works beautifully with smoked salmon appetizers and shrimp cocktail. Also nice with smoked herring.

As a cocktail, try the 04 highball: 4 cl of 04 with 10 cl of good tonic or ginger ale, slice of lemon