

COGNAC JEAN-LUC PASQUET L'ORGANIC 07



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: 806594

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| 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 | 7 to 8 years in oak barrels, 30% of which are new. |
| Alcohol | 40% |
| Residual Sugar | Trace |
| PH | N/A |
| TA | 0.4 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. This blend was made with cognacs aged for a minimum of 7 years and as such the family's version of a VSOP. The complexity and richness are immediately noticeable in the aroma with charming scents of white flowers and white fruit. There is a supple attack on the palate leading into a well-structured composition of fruits and oak with notes of grapefruit and pears. The finish is pleasantly peppery.

PAIRING SUGGESTION

The 07 works well with charcuterie boards that include flavourful cheeses like extra mature Minolette, good quality prosciutto and serrano, and peppery salami.

As a cocktail, 2.5 cl 07, 1 cl lemon juice, 8 cl apple juice, 1 cl maple syrup. Serve over ice in tall Old fashioned glass.