

## COGNAC JEAN-LUC PASQUET L'ORGANIC TASTING KIT 10



**T**his 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: 844372

## TASTING KIT

An introductory collection with miniature bottles of the L'Organic 04, 07, and 10. Together with two tasting glasses, it serves as a great introduction to the cognacs of

Jean-Luc Pasquet and also makes for a very attractive gift. Perfect for a comparative cognac tasting, complemented by some dark chocolate.



## L'ORGANIC 04 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.



## L'ORGANIC 07 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.



## L'ORGANIC 10 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 minimum age of cognacs used in this blend is 10 years. About one third of the aging casks used were new, first usage barrels. A rich, smooth, and complex cognac with well-integrated oak flavours. A touch of vanilla complements the deep flavours of ripened fruit. Elegance and sophistication at their best!