

Comments of a Bon Vivant:
Spring vibes. Inspirational and utterly delicious. A beautiful aperitif, it also works well with fruit desserts, foie gras, and blue cheese

Cognac Pasquet Pineau Des Charentes



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: *Spring*
Emotions/Occasions:
Inspiration
Relief

Cognac Pasquet Pineau Des Charentes



SKU: 806596

| | |
|-----------------------|--|
| Region | Charentes |
| Classification | AOC Charentes |
| Vintage | N/A |
| Grapes | 50% Ugni Blanc, 50% Montils |
| 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 30 months in oak barrels |
| Alcohol | 18% |
| Residual Sugar | 130 g/l |
| PH | N/A |
| TA | 3.5 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.