

A delicious introduction to the Charentes region and the world of eaux-de-vie! Refreshing, smooth, elegant with the perfect harmony between fruit, a touch of sweetness and acidity.

PASQUET PINEAU DES CHARENTES BLANC



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.



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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
Additives	None

TASTING NOTES

Aromas of honey leap from the glass over stewed apricots with a hint of nutmeg and cinnamon. A light and silky entry quickly builds into a sensational semi-sweet burst of fresh apricot and spice carried by gently warming spirit. Seamlessly integrated and perfectly balanced with excellent palate length. Finishes clean, drying and refreshingly grapey. A superb drink!

PAIRING SUGGESTION

Our Pineau des Charentes is a delightful aperitif to be enjoyed before a meal or in any social gathering. It also pairs well with a tourte au roquefort, foie gras, and with goat cheese. Serve well chilled