FINE GOODS



DE LUZE V.S.O.P

Cognac Fine Champagne

An exceptional eaux-de-vie, made from the finest Ugni Blanc grapes from the privileged growing areas of Grande and Petite Champagne. This wine is double distilled, unfiltered with its skin or «lees» in small Charentais pot stills, aged in French Limousin oak barrels and bottled at Domaine Boinaud, resulting in a complex, subtle and aromatic cognac.

Tasting notes

Color

Deep gold

Aroma

Prune, candied fruit, vanilla and cocoa.

Taste

Smooth and well balanced

Finish

Long

De Luze Cognac Distillery History - 24 generations of expertise The Boinaud Family is one of the oldest wine growing and distilling families of Cognac, historical records dates the family back to 1640. Passion, expertise and «savoir-faire» has been passed from generation to generation. The vineyard is located in the heart of the Grand Champagne Cru; with 420 hectares, it is the largest family vineyard of the Appellation. The unfiltered wines are distilled twice in small Charente stills to obtain rich and sweet Cognacs, the barrels are produced in their own cooperage, using French Limousine oak and toasted using a special method; the bottling is carried out in the Estate in order to preserve the delicacy of the cognacs. Today the shape of the bottle still remains the same since the foundation of the brand by Alfred De Luze in 1822.