

DE LUZE EXTRA DELIGHT

Cognac Fine Champagne

DeLuze Extra cognac is composed of a blend of eaux-de-vie from the Boinaud Family's exceptional reserves. This cognac is made from Ugni Blanc grapes from the privileged growing areas of Grande and Petite Champagne. The wine is double distilled unfiltered with its skin or «lees» in small Charentais pot stills. DeLuze Extra is aged in toasted French Limousine oak barrels and bottled at Domaine Boinaud.

Tasting notes

Color

Amber with coppery shimmers

Aroma

Narcissus, honeysuckle and lily, with notes of candied citrus fruit, fig and toasted almonds.

Taste

Delicate and smooth. Notes of nutmeg, cedar and cigar box.

Finish

Long and captivating.

De Luze Cognac Distillery - 24 generations of expertise The Boinaud Family is one of the oldest wine-growing and distilling families of cognac. Historical records date the family back to 1640. Passion, expertise and «savoir-faire» have 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 special methods. The bottling is carried out in the Estate to preserve the delicacy of the cognac