



DE LUZE^{x.o}

Cognac Fine Champagne

Composed by a variety of magnificent eaux-de-vie that have been carefully aged in toasted Limousine Oak barrels. The wine is extracted from Ugni Blanc grapes from the privileged growing areas of Grande and Petite Champagne. Once the grapes have reached full maturity, they are pressed and the wine obtained is double distilled with the skin or «lees» in a Charentais pot still. Cognac De Luze X.O Fine Champagne is an expression of excellence and tradition.

Tasting notes

Color

Amber

Aroma

Ripe fig, candied orange, crème brûlée and spicy notes of toasted oak.

Taste

Smooth and velvety. Tasting Age: 20 years

Finish

Very soft and 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.