



FONTAINE DE LA POUYADE COGNAC

Grand Champagne Premier Cru

With over 14 Generations of expertise, the renowned La Fontaine de La Pouyade presents an exceptional, rare bottling, composed of old Eaux-de-Vie from grapes exclusively harvested in Premier Crus of Grande Champagne. An area with chalky soils, where the heat of the sun is very intense. The yield per hectare is lower than in the other Crus but after a long maturation, the Eaux-de-Vies can reach incomparable olfactory and taste sensations. Following distillation during the winter months, the Cognac begins the ageing process in ancient oak barrels according to traditional methods. Once attained optimum ageing in oak barrels, the cognac is then stored in demijohns under the constant and attentive supervision of owners and cellar masters. La Fontaine de La Pouyade is presented in a crystal wax-sealed decanter finished by hand, a replica of 17th-century bottles held by the family. Stamped with a 24 carats gilded label, personalized by a unique number engraved in the glass and copied onto a watermarked certificate. This is an exclusive cognac with a limited number of bottles available worldwide.

Tasting notes

Color

Dark mahogany

Aroma

The nose displays notes of citrus fruit, vanilla and oak, accompanied by a hint of black tea and classic rancio.

Taste

It has an excellent length on the palate, presenting itself subtly at the start, developing on the palate, with hints of hazelnut and pistachio, dried fruit aromas with a balanced alcohol level.

About the Distillery La Fontaine de La Pouyade Cognac is today the property of a fourteenth-generation descendant of the Plantevigne-Dubosquet family, established in the Cognac region since the 17th century. The name is reserved for outstanding Cognacs selected as the actual inheritor of unique know-how transmitted from generation to generation and so designated as a tribute to this source mentioned in a 1713 Act.