



J. DUPONT SINGLE ART "MOMENT 1"

Cask Strength Cognac | Grande Champagne

The newest edition in the J. Dupont series. This Cognac is made exclusively from the vines of the Grande Champagne, distilled twice, married together and placed in a single French Limousin oak barrel numbered 0552. After several years, cellar master Eric Rey concluded that it was time to release the powerful spirit from its cask and bottles it at cask strength of 42.3% Single Art, Moment 1 is released only as a very limited edition of 500 decanters, each with an individual number. The bottle is presented in a wooden display case.

Tasting notes

Color

Noble amber with "golden" reflections

Aroma

A well-defined bouquet of candied fruit, leather, spices, cigar box, rankio, touches of roast and oak.

Taste

Prestigious and soft in the mouth, with dense spicy notes, again these interesting nuances of tobacco, oak and a rich basket of fruit.

Finish

A long, fruity-spicy finish with a mildly dry touch.

J. Dupont Cognac - Maison Boinaud Distillery Founded by Julien Dupont in 1872.

J. Dupont Cognac became one of the most recognized cognacs at the time; its magnificent quality was awarded gold and silver medals from around the world and rose to fame in the '30s and '40s. In 1992 Mr Michel Boinaud, heir to a 4-century dynasty of producers of premium cognacs, acquires the brand to continue its development. The Boinaud family has been established in the heart of Cognac since 1640, the vineyards are located within the Grande Champagne, Premier Cru de Cognac and the privileged terroirs of Bouteville, Segonzac, Angeac-Champagne and Juillac le Coq. With over 420 hectares it is the largest family-owned grape-growing estate in the region.

