



RÉMY MARTIN LOUIS XIII

Cognac 100% Grande Champagne

Louis XIII de Rémy Martin is composed of a blend of exceptional eaux-de-vie, some over a century old, aged in special Limousine oak barrels or "tiers". The grapes used for this cognac are harvested in Grande Champagne, and all the eaux-de-vie undergo a rigorous double-distillation process, each one carefully selected by the cellar's master. The decanter is a replica of the original flask discovered by a mysterious man on the site of the battle of Jarnac in the 16th century. The LOUIS XIII decanter is an icon in all four corners of the world, a symbol of exclusivity. Each decanter and bottle stopper is individually numbered.

Tasting notes

Color

Mahogany

Aroma

Woody notes, reminiscent of century-old oak casks.

Taste

Flowers, fruits and spices

Finish

Warm, velvety and persistent

Rémy Martin Louis XIII de Rémy Martin has been carefully tended by three generations of Rémy Martin cellar masters. Its name evokes historical landmarks. Here are some of the famous personalities who made it theirs: Chanel, Picasso, Churchill, or de Gaulle—and the great occasions of which it was a part, from the maiden voyage of the Normandie, the world's most luxurious liner, to the supersonic splendour of Concorde.