



## THE HOUSE OF PRUNIER

### Five generations. Five generations all with the same passion: Cognac.

For over two centuries the House of Prunier has preserved an oral memory of the trade and Stéphane Burnez, son of Claude, grandson of Jean who was himself Alphonse Prunier nephew – and Alphonse being the son of Jean Prunier – aims to protect the heritage of the company. The family treasures, all witnesses of the past, are to be found at the historical site. An invaluable collection of coopers' tools, posters, labels, old post cards of the town, bottles and decanters are the symbols of the history of Prunier.

### 250 Years of History

More than two centuries. 250 years of history. Since 1769 the House of Prunier has been part of local history in the steps of the renowned Cognac names. The oldest traces found of the family go back to 1701, when it seems the family worked with the vine growers as wholesalers. It is only in 1769 that bottling and shipping first started for Prunier in the town of Cognac, fact confirmed by old Prunier labels. Jean Prunier was sure that the railway would be the future of transport and consequently decided to build in 1850 in Cognac, near the railway station, the premises where the family house and the cellars are still today. Since the Second War Prunier has other cellars in the village of Gimeux, reputed for their ideal ageing conditions.

Since the beginning the original premises have been watching over the generations, one after the other, growing up, playing their part and leaving the heritage to their descendants. It is as though the walls had absorbed the family memory and today they represent the heart of the company.



Stéphane Burnezhas  
5th Generation  
Cellar Master

## COGNAC PRUNIER LES CLASSIQUES PREMIUM

### PRUNIER VS COGNAC

**Cognac age:** VS      **Growth area:** Blend      **ABV:** 40%      **Age (minimum):** 3      **Age (maximum):** 4  
**Mouth:** Light and delicate with a certain freshness at the end. This young cognac is ideal for cocktails, cooking and as a flavouring for fruit salads.

### PRUNIER VSOP COGNAC

**Cognac age:** VSOP      **Growth area:** Blend      **ABV:** 40%      **Age (minimum):** 5      **Age (maximum):** 7  
**Mouth:** The mouth is full of fruit ( mango) with a final smooth touch. "Easy" to drink this cognac combines the qualities of an after dinner drink and a cocktail base.

### PRUNIER VSOP GRANDE CHAMPAGNE COGNAC

**Cognac age:** VSOP      **Growth area:** GRANDE CHAMPAGNE      **ABV:** 40%      **Age (minimum):** 5      **Age (maximum):** 6  
**Mouth:** To the mouth the first impression is cacao. Powerful yet delicate. In spite of being relatively young this is an accomplished cognac. The ageing in damp cellars is a key factor for this quality.

### PRUNIER XO CARAFE COGNAC

**Cognac age:** XO      **Growth area:** BLEND      **ABV:** 40%      **Aged:** About 15 years  
**Mouth:** First mouth soft, well balanced with very fine tannins, with a final combining aromas of toffee, cocoa, chocolate and cinnamon. The aftertaste is good, based on a fine balance, leaving a very clean mouth.