



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.

PRUNIER VSOP GRANDE CHAMPAGNE COGNAC 700ML/6PACK

- This is a new quality in our range of which we are particularly proud.
- The blend combines cognacs from different areas of the Grande Champagne, according to the years, each cognac is distilled with the 'lies' and they are all mixed before being put into casks.
- We then 'forget' this blend for at least three years in an ageing cellar which is fairly damp and cool.
- A year before bottling we start to select the cognacs which we consider have achieved ideal maturity.
- This Grande Champagne has already the strength yet the subtleness so characteristic of this area.

Cognac age:	VSOP
Growth area:	GRANDE CHAMPAGNE
ABV:	40%
Age (minimum):	5
Age (maximum):	6
Eye:	Bright gold.
Nose:	Intense, the nose is dominated by chocolate, tobacco, leather. Interesting and varied aromas.
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.

