



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

CONGAC PRUNIER GRAND PRESTIGE PRUNIER XO TRÈS VIEILLE GRANDE CHAMPAGNE

Comprised solely of Grande Champagne eaux-de-vie, this Extra quality cognac, delivered in a box, is a blend with an average age of 45 years that combines finesse of woodiness and complexity of aromas. The oldest eaux-de-vie date from the beginning of the 20th century and are taken directly from our paradise.

Cognac Age: XO
Growth Area: Grande Champagne
ABV: 40%
Aged maximum: 45 years

Tasting Notes:

Color: Beautiful amber, golden, shiny

Nose: Like all very old cognacs, first nose a little closed. Notes of menthol, leather, bitter chocolate, nuts, candied fruit and liquorice. Well melted wood, quite fat and precise nose. Nice note of vanilla rancio and tobacco when the glass warms up. Nice roundness.

Palate: On the attack, roundness and power of Grande Champagne, all in finesse. Very long, balanced, fine palate. Natural brandy, fine rancio, fresh hazelnut combined with dark chocolate and English toffee.

