# THE HOUSE OF PRUNIER

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## 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.

# **CONGAC PRUNIER GRAND PRESTIGE** PRUNIER 20 YEARS OLD COGNAC

Our 20 years of age is a return to the sources of Cognac respecting the style of our elders, aging in humid cellars, while waiting for a natural reduction, without "work" on the cognacs. When we give time to nature, it rewards us in a beautiful way.

Cognac age:	XO
Growth area:	Fin Bois
ABV:	40%
Aged Maximum:	20 years

### **Tasting Notes:**

Color: Shiny gold, nuanced with bronze.

Nose: Very nice "grain". Very fine and complex rancio, orange peel, cedar, almond, lime blossom.

Palate: The mouth is very frank and fine, with beautiful

natural tannins coming from the aging in old barrels. We find the aromas of the nose combined with licorice, walnuts and fresh hazelnut. Nice length and good balance. Which makes it a very beautiful Fins Bois du Nord Charente.

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Stéphane Burnezhas 5th Generation Cellar Master



