

PRUNIER

COGNAC



THE HOUSE 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.

PRUNIER LIQUEUR D'ORANGE & COGNAC



Cognac age:	Liqueur
Growth area:	Blend
ABV:	40%
Eye:	Mediterranean sunset.
Nose:	The orange aroma grows substantially in the glass, expanding and mingling perfectly with the Cognac.
Mouth:	Entry is zesty, spicy, peppery and spicy; the midpalate takes the orange zest to the edge of bitterness. Ends bittersweet, zesty and luscious.

Prunier Orange Liqueur & Cognac: for Sipping and Mixing Alike

- Perfectly blending quality Cognac with the sweetness of orange liqueur, the Prunier Liqueur d'Orange & Cognac was first created by the cellar master at Maison Prunier some three decades ago and has remained an exclusive blend ever since.
- Pure orange extracts and sugar are combined with aged eaux-de-vie, chosen for their exceptional fruity aromas, and the blend is then left to age for around six months in old Cognac casks before being reduced to 40% ABV, filtered and bottled.

Awards

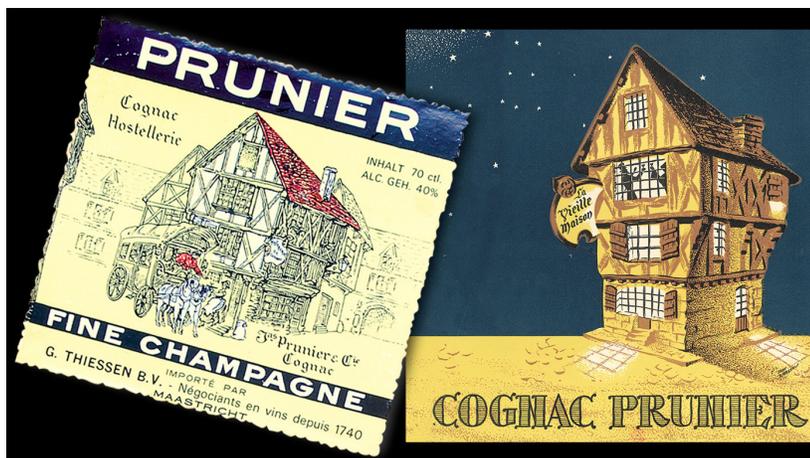
- Concours Mondial de Bruxelles Spirits Selection 2019 - Gold Medal
- Concours Mondial de Bruxelles Spirits Selection 2016 - Gold Medal

Presentation of the Bottle

- The packaging features a charming retro-style label and orange foil on the neck, as well as the distinct Prunier logo.

How to Enjoy Prunier Liqueur d'Orange & Cognac

- This classic liqueur can be drunk neat or on the rocks - but of course, it also shines in many cocktails like a Sidecar or Orange Spritz.
- Its sweet, fruity notes are a perfect match with dark chocolate desserts, poured over vanilla ice-cream with a few grated almonds or drizzled over Crêpes Suzette.



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