

Pierre Lecat Cognac

Varietal: Ugni Blanc, Colombar,
Folle Blanche

Vintage:

Fanciful Name: Pineau des
Charentes Old White

Region/AVA: Charentes -
Pineau des Charentes

ABV: 17.5%

Bottle Size: 750 ml

Bottles Per Case: 6

Closure Type: Cork

WINE STORY:

These products are available for pre-sale only. They will be shipped from Europe and delivered within 6 weeks. Minimum order of half pallet required. With 70 Years of traditional heritage making Cognac, Pierre LECAT pays great attention to detail producing their Pineau des Charentes. Using Colombar & Ugni Blanc grape juice (Mout) for the white, Merlot & Cabernet grape juice for red mixed with a young eau-de-vie (Cognac). The mix now Pineau is kept in 350/400L oak barrels for ageing, from 5 years (white Pineau) to 10 years (old white Pineau, Vieux Pineau). The Rosé is aged in a 30HL oak barrel for about 5 years before bottling. Pierre LECAT Pineau des Charentes express a concentration of aromas, freshness and smoothness. A wine that may create a buzz at your cocktail parties! Pierre LECAT Vieux Pineau has been awarded with the Gold Medal 2016 to the Concours Mondial de Bruxelles & the Spirit Business Silver Medal 2016 to the Global Luxury Master. Colour gold to amber with copper hues. Nose: complex aromas that characterize the Old Pineau with dried fruits, walnut & hazelnut dominant. Mouth is rich and balanced with well blended cognac. Persistent notes of dried fruits, vanilla & honey. Nice finish on the complexity of fine aromas. Fresh and gourmet wine with a delicate structure, the Pineau des Charentes Vieux Pineau pairs well with a plate of cheese (i.e. Gorgonzola, aged Cheddar) as well as an aperitif or after dinner drink. To serve chilled.

SCORES AND ACCOLADES:

