

Maison Audry

Mémorial Fine Champagne Cognac

ABOUT THE ESTATE

- The history of this Cognac house stretches back to 1878.
- The estate was mothballed for nearly 30 years, but old stocks continued to be held in reserve.
- In 1978, Bernard Boisson, the great-great-grandson of the original founder, resurrected the estate.
- These limited, high-quality Cognacs are a stellar example of the art of blending.
- Reserve stocks are blended with younger spirits create an inimitable bottling, making Audry Cognacs the ultimate collector's items.

APPELLATION

Fine Champagne

SUB-REGION

Cognac

GRAPE VARIETY

Ugni Blanc, Folle Blanche, Colombard, Montils

FARMING

Sustainable

SOIL

Chalk-limestone

VINEYARDS & VITICULTURE

Blended from 60% Grande Champagne, 40% Petite Champagne, and carries the Fine Champagne label.

HARVEST & VINIFICATION

Aged briefly in new barrels, then transferred to used oak. This blend is a mixture of eaux-de-vie with and without lees, between 40 and 45 years old from the terroirs of Petite and Grande Champagne. With its ABV of 42%, the reduction of eaux-de-vie in a natural way is favored. This cognac contains no additives, sugar, or caramel. Light filtration.

ALCOHOL BY VOLUME

42.0

PACK SIZE

6x700mL

