Maison Audry
Napoléon Fine Champagne

ABOUT THE ESTATE

APPELLATION
Fine Champagne

SUB-REGION
Cognac

GRAPE VARIETY
Ugni Blanc, Folle Blanche, Colombard, Montils

FARMING
Sustainable

SOIL
Chalk-limestone

VINEYARDS & VITICULTURE
From a blend of 50% Grand Champage and 50% Petite Champagne.

HARVEST & VINIFICATION
Aged briefly in new oak before being transferred to used barrels for elevage. This blend is a mixture of eaux-de-vie with and without lees, between 15 and 18 years old. This cognac contains no additives, sugar, or caramel. Light filtration.

ALCOHOL BY VOLUME
40.00

PACK SIZE
6x700mL