Maison Audry

XO Fine Champagne Cognac



ABOUT THE ESTATE

APPELLATION
Fine Champagne

SUB-REGION
Cognac

GRAPE VARIETY
Ugni Blanc, Folle Blanche, Colombard, Montils

FARMING
Sustainable

SOIL
Chalk-limestone

VINEYARDS & VITICULTURE
Blends are made from the finest Cognacs of the two premier districts of the Cognac area. Equal Blend of Grandes and Petites Champagnes.

HARVEST & VINIFICATION
Aged briefly in new barrels, then transferred to used oak. This blend is a mix of eaux-de-vie with and without lees. Blended after 12 to 30 years, then left for two years before final bottling. This cognac contains no additives, sugar, or caramel. Light filtration.

ALCOHOL BY VOLUME
40.0

PACK SIZE
6x700mL