

D'AINCOURT
COGNAC

D'AINCOURT PREMIER CRU DE COGNAC GRANDE CHAMPAGNE

D'Aincourt

Driven by a passion for Cognac's finest eaux-de-vie, D'AINCOURT founder Vincent Norguet is offering an exceptional Cognac from the Grande Champagne Cru. D'AINCOURT's vineyards were established in 1830, the 35 hectares vineyard and distillery are in the heart of the Cognac region. D'AINCOURT Cognac showcases the rarest eau-de-vie in a carafe, expressing all the elegance and power of timeless Cognacs, as well as French artisan expertise and authenticity. Vincent and Julien Nau, a sixth-generation distiller and master blender, labored long and hard on blending to define the D'AINCOURT style and put the first compositions together, guided by the aromatic requirements of the great Cognacs and taking an uncompromising approach with total creative freedom.

"The final and common vocation between an artist, an artistic creator or a great Cognac House is to cause emotions through its works. This sensorial experience should awake an aesthetic memory, an emotional imprint, a timeless moment..." - Vincent Norguet, Founder of D'AINCOURT Cognac.

D'AINCOURT Cognac comes in an exclusive, authentic carafe, a timeless, reinterpretation of the original Cognac bottle. Created at a French artisan glassworks by master glassmakers using traditional techniques, each D'AINCOURT carafe is a unique item.

The clear, silky style of D'AINCOURT Cognac is characterized by the minerality, and aromatic power offered by very old eaux-de-vie from the limestone terroir of Grande Champagne, a Cognac Premier Cru. This unique, hugely elegant composition odes to contemplation, charming the senses of great cognac lovers seeking a taste of nobility.

Because of the extreme rarity of the eaux-de-vie used in the blend, only around a hundred bottles are produced each year. The luxurious D'AINCOURT Premier Cru de Cognac Grande Champagne is available in a handcrafted black piano finishing wood box.



Time Is Master in All Arts The Spirit of Conquest

PRODUCT OVERVIEW

TASTING NOTES

- Elegant and greatly complex aromatic notes from the very mature Grande Champagne with generous aromas of orange peel, candied melon, and roasted pineapple
- Gourmet flavors of jammy currant, prune, quince, timut pepper, and cinnamon
- Complex marriage of iris root, burnished leather, Havana cigar and mature oak
- The finish is hugely complex, with lingering, delicate notes of smoke and oak



SERVING RECOMMENDATIONS

- Neat, to allow for a sensory experience that is an invitation to contemplation



PRODUCTION PROCESS

HARVEST AND CRUSH

Premier Cru Ugni
Blanc Grapes



Fermentation



TRADITIONAL SMALL COPPER POT STILL

Distillation



AGED 50-100 YEARS IN FRENCH OAK BARRELS*

Blending of 6
eau-de-vies



D'Aincourt Premier Cru de
Cognac Grande Champagne

40%
ALC/VOL

750mL
BOTTLE

*More than 7,000 French oak barrels in their aging cellars

432 Maple Street Unit #4, Ramona, CA 92065



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SKU

DISTRIBUTOR

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