

Cognac, Double L  s

Bourgo  n

LOCALITY: FRANCE – West – Cognac

APPELLATION: Cognac

GRAPE VARIETY: 100% Ugni Blanc

WINEMAKER: Fr  d  ric and Ma  lys Bourgo  n

VINEYARD: From parcel *Les All  es de Jacques* with Middle Manian and ichthyosarc  olite limestone soil.

VITICULTURE: Organic (not certified).

WINEMAKING: The base wine (termed *vin de chaudi  re* in Cognac production) is fermented over indigenous yeasts and distilled over open fires in a 20-hl still. In this cuv  e, both the gross lies and the fine lees (hence "double lies") are uniquely used in both the distillation process and the aging process. Both types of lees are present in the *vin de Chaudi  re* when it is distilled and are reintroduced into the barrels in which the Cognac is aged. This Cognac contains 200mg of esters /L means three times more than usual. This result is obtained thanks to the *Maillard* reaction produced when the lees are heated above 140  C.

AGING: Aged in 350L barrels.

BOTTLING: No filtration. Hand bottled by gravity in coordination with the lunar cycle.

