Ce Cognac de Grande Champagne a été distillé dang Les semainés gui ont suivi la récolte 1971 et a vieilli depuis la distillation dane der chis sous contrôle d＇Etat，sous garantissant ainsi de façon absolve le millésime indiqué．

## COGNAC <br> GRADE CHAMPAGNE <br> appellation cognac grand champagne controlee

$$
1971
$$

Cote bouteille portele
Je SOussígné，Jean GroSperrin，
certífie que ce cognac a perdu par évaporation naturelle plus de la moitíe de son volume énítialement miss en stock，alors que son degré alcoolíque via baíssé que de 6 degrés après 37 ans de vieillissement．Le chaí trees sec dan lequel ill a séjournéa favorísé une étonnante concentration des arômes．
vous serez surprís par la bouche ronde et onctueuse de ce cognac，marqué par des notes puíssantes et élégantes de cannelle et de vanílle．
Il na ait liobjé d daucun assemblage ni adjunction diaucun autre elément．four savourer ce cognac，fe yous recommande de n＇en prendre qu＇une trees petite quantité en bouche．
4， $4,5 \%$ vol
70 c
Jean Grosperrin

## 1971 GRAND CHAMPAGNE Cognac de Collection Jean Grosperrin

 1971 年 大香槟区
## 让－格洛佩兰干邑珍藏

$45.9^{\circ} \& 65.2^{\circ}$
让－格洛佩兰从一个巴黎的遗犡那里购得这个有相同出处的干邑批次。这个遗漏的丈夫曾经是个非常成功的大法官，后来出于税收的原因开始发展干邑事业。在他去世时他的夫人才得知她已经是那个干燥地㝘里几个酒桶的女主人，这些酒在政府的监管下从1972年3月31日一直保存至今。
这批干邑的特别之处是它可以提供两种不同的酒精度：45．9度与 65.2 度 。这些度数是根据干邑在橡木桶保存年份的不同调配而成。

Jean Grosperrin bought this batch，made up of several barrels of the same ori－ gin，from a Parisian widow whose husband，who had a very successful career as a magistrate，invested in cognac for tax reasons．It was upon his death that the widow learned that she was the owner of several barrels of cognac which had been stored since they were filled and ageing in a dry warehouse under state control since the 31st of March 1972.
Actually the particularity of this vintage is to be available in two versions， $45.9^{\circ}$ and $65.2^{\circ}$ depending of the number of years that the cognac has been kept in oak barrels before reduction．

45．9度（橡木桶㡀藏 30 年，而后进行精细工序，最后一次精细工序在2002年） $45.9^{\circ}$（last reduction in 2002 after 30 years in oak barrels

气味典雅，带着榛子，巧克力，杏子与雪茄盒的味道。入口醇美，细咸清新，口感丰富绵长，持久馥郁。大香槟区的强劲来自于它果实的成熟与精湛的老化工序。适于闲服时与朋友共同分享，细细品味。

Elegant nose with notes of hazelnut，chocolate，plum，and cigar box．Very lovely on the palate，fine structure with a nice freshness，mature flavours．Long and complex final．
Excellent maturity and a certain fullness．The power of Grand Champagne combines with the maturity of ageing．A cognac to savour over a long time，sip by sip，eyes closed，in the tranquil peace of a friendly meeting！
65.2 度（精细工序在2009年，取自未经添水调配的最后一个橡木桶）
65.2 度 芳香複郁，带来纯粹的快乐
$65.2^{\circ}$（2009 reduction coming from the last unreduced cask！） $65.2^{\circ}$ of pure happiness with an extraordinary aromatic power
蜜饯橙子与香料味丰富，还含有花香。尽管度数高，入口依旧柔滑。回味悠长，口感辛辣而又平衡，适于干邑爱好者品尝。难以抗拒的芳香魅力给人们带来纯粹的欢乐。

Nose of candied orange and spices，Strong floral presence．Smooth in mouth in spite of the strong alcoholic level．Very long final，with a return of spices．Very well－ balanced cognac，for aficionados and cognac lovers！

