

COGNAC 干邑

XO FINE CHAMPAGNE - LE ROCH
Maison La Gabare - Jean Groperrin

罗施图-特优香槟干邑XO 歌碧庄园 让-格洛佩兰

原产地命名 - Appellation

特优香槟干邑 AOC, 小香槟区葡萄与大香槟区葡萄混合而成。
(需要含有至少百分之五十一的大香槟区葡萄才可以拥有 « 特优香槟干邑 » 的命名资格)

Fine Champagne AOC. Blending of Petite Champagne and Grande Champagne (minimum 51% to have the right of Fine Champagne appellation)

地理位置 - Location

这款干邑生产于法国西部地区, 波尔多正北部。提供葡萄原料的小香槟产区与大香槟产区坐落在科涅克市的南部和东南部, 这是两个能生产出法国最好的生命之水的产区

Cognac is made in a specific delimited region in western France, immediately north of the region of Bordeaux.

Petite Champagne and Grande Champagne, south and south-east town Cognac, are the two best areas producing "eaux-de-vie"

葡萄原料 - Vine

白玉霓葡萄 (100%) Ugni Blanc (100%)



土壤 - Soil

大香槟区为松散的白垩纪石灰石土壤, 小香槟区为紧实致密的石灰岩土壤
Friable, fossilized and calcareous for the Grande Champagne, hard compact and calcareous for the Petite Champagne

年份 - Vintage

在混合XO中, 生命之水至少为6年, 此款罗施图优质香槟干邑的生命之水可以达到34年之久。酒精度为42.5度

In an XO blend the youngest brandy is always at least 6 years old. For the XO Fine Champagne - Le Roch the oldest one can reach 34 years. 42.5°

发酵与蒸馏 - Vinification and distillation

二次蒸馏技术, 蒸馏过程持续24小时。白葡萄酒被放进蒸馏壶进行传统蒸馏
Double distillation (24 hours) of white wine following a traditional method and using a still

藏酿 - Ageing

橡木桶藏酿6至34年, 混合之前再将酒转移到大玻璃瓶

In oak barrels 6 to 34 years, then transferred to large glass demijohn before blending

Nez complexe de fleurs blanches, d'oranges avec confits balsamiques de



白花的味道芳香馥郁, 混合着橘子和果酱的味道。些许的老陈醋与柚子的香味见证了混合干邑年份的悠久。

酒体为琥珀色。入口辛辣, 口感持久, 醇厚。

大香槟产区的强劲与小香槟产区的细腻完美结合。它是一款与众不同的, 百分之百纯天然的干邑, 不含任何糖分, 焦糖与橡木。

这款干邑保存了最大程度的原味, 是一款能和朋友茶后品尝聊天的佳品。

Complex nose of white flowers, bitter oranges and candied fruits combined with a hint of old balsamic vinegar and a note of varnish which prove the old age of some Cognacs in the blend. Amber coloured robe, spicy in mouth, long and deep final with persistent "rancio". The alliance of the power of Grande Champagne and of the refinement of Petite Champagne is alluring. 100 % natural Cognac, no sugar added for more smoothness, no caramel for more colouring, no wood flavour for more depth, contrary to some other XO. This Cognac gathers both origins and diversities in moments of serenity and quietness around a lovely cup of tea.

in the Mood for Wines 杯酒人生 A cœur et à vins