

# Jean Groperrin Cognac

## Tasting Notes

### 12 YO Petite Champagne Cognac ABV 43%

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This Petite Champagne Cognac is aged a minimum of twelve years. It is a blend of various Petite Champagne cognacs from chalky limestone and "groies" type soils.

The bouquet is very delicate with notes of fresh vanilla, red berries and white pepper. On the palate the flavours are extremely well balanced, the aromas from the bouquet evolving into notes of vanilla pods, stewed berries, and apricot. The finish is subtle and again balanced with a little more spice and gingerbread developing.

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### XO Fine Champagne Cognac ABV 43%

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This Fine Champagne Cognac has been created from grapes selected from the two most famous regions in the Cognac area: Grande and Petite Champagne; it therefore carries the "Fine Champagne" designation.

Rich and pungent on the nose, this soft and complex Cognac has aromas of white flowers, orange peel and dried apricot, backed by a little spiciness. On the palate, we find a generous blend of rich Saville marmalade and prunes mixed with a toasty character reminiscent of roast almonds and walnuts. The finish is long and rich, with dried fruit initially and then a toasty character coming to the fore.

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### 1990 Grande Champagne ABV 46.5%

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This vintage Cognac comes from a merchant who was also a grape grower. The 1990 harvest was a great year with high volume and, in general, good quality wines.

Mid gold in colour. The nose is mineral and fruity, with apples, pears and a hint of orange and prunes. An elegant palate, surprisingly sweet to start, with initial vanilla, then becomes drier with a constant freshness. Long finish, as you would expect for a Grande Champagne Cognac that is almost 20 years old.

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## 1980 Grande Champagne ABV 49.5%

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This Cognac was bought from a Parisian widow who only learned of its existence on her husband's death. 1980 was one of the smallest harvests of the decade; a temperature of -10° C had been recorded at the time of the grape harvest.

Young yellow colour. Powerful and expressive nose with light tobacco notes. This cognac needs to breathe in order to fully express its complexity. Almonds and white flowers on the nose. Clean and smooth on the palate with the first sign of rancio characters.

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## 1975 Fins Bois, ABV 58.1%

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This cognac was stored in one of the O.R.E.C.O warehouses since 20th February 1976. The cellar was very humid as its location on the banks of The Charente made it very susceptible to flooding. This cognac has been only very slightly reduced.

"Mature nose with notes of nut, leather, nougat and something of an Amontillado... Very spicy on the palate with vanilla and cedar notes, long and rich finish," Andreas Larsson, 2008.

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