



MAÎTRES DISTILLATEURS
DEPUIS 1923

FINE COGNAC EXTRA

NAUD Extra is a blend of "Grande Champagne", "Petite Champagne" & "Fins Bois". The "Grande" & "Petite Champagne" deliver very fine eaux-de-vie which are built to be aged for many years. The cru "Fins Bois" brings roundness & length in the mouth.

Once they have reached their best potential, they are set aside in dames-jeannes (large glass jars) in order to halt the wood-aging process. Each eaux-de-vie is chosen for its particular character: some for an exceptional "rancio" & others for their aromas of candied fruit or old leather. The eaux-de-vie are blended & married together for at least one extra year to achieve the perfect balance.

AGE: With an average age of 35 years, the oldest eaux-de-vie can be more than 70 years old.

COLOR: Mahogany with hints of old gold.

NOSE: Notes of candied orange & quince, moving on to aromas of mocha & cedar wood combined with a raising "rancio" perfume.

PALATE: The start is bold with persistent notes of orange peel, leather & tobacco followed by a toasted vanilla finish boasting well structured tannins.

FOOD PAIRING: Desserts such as dark chocolate or hazelnut pastries, apricot or lemon pies.

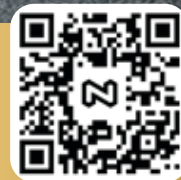
ALCOHOL CONTENT: 84.6-proof.



AWARD-WINNING NAUD FINE COGNAC

PRODUCT INFORMATION

Item	Aging/Tech Details & ABV/Proof	Accolades	UPC	SCC
Cognac EXTRA item # 703151	25-70 years old 42.3%/84.6°	96 pts <i>The Tasting Panel</i>	817156020116	30817156020117



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