



MAÎTRES DISTILLATEURS
DEPUIS 1923



FINE COGNAC XO

NAUD XO Cognac is made with a blend of "Petite Champagne", "Grande Champagne" & "Fins Bois". The "Grande Champagne", the most prestigious cru in the Cognac region, provides very fine eaux-de-vie thanks to the limestone in the ground where the vines grow. This conveys an incredible palette of flavors to NAUD XO Cognac, where one can perceive the famous note of "rancio" (walnut, forest) so typical of extra old Cognacs.

Each batch is chosen depending on its cru & its profile, with the aim being a very fine Cognac which will benefit from a long aging in oak casks to reach its true maturity. Older eaux-de-vie are also added to the equation: 35 to 40 years-old, to bring complexity. Each eaux-de-vie is aged separately until blended. The Cognac is stored for an extra 6 to 12 months in larger casks, to perfect the marriage of the eaux-de-vie which compose it.

AGE: 10 years-old minimum, the oldest eaux-de-vie in this blend can be up to 40 years-old.

COLOR: Amber with mahogany sparkles.

NOSE: Smooth & rich, dominated by fragrances of candied orange, prune, spices such as cinnamon, cumin & leather.

PALATE: Widespread & complex, long notes of Seville orange & tobacco with a touch of «rancio», characteristic of old Cognacs.

FOOD PAIRING: Caviar, langoustine, cheeses such as Parmesan & Stilton, & for dessert with a tarte Tatin.

ALCOHOL CONTENT: 80-proof.



AWARD-WINNING NAUD FINE COGNAC

PRODUCT INFORMATION

Item	Aging/Tech Details & ABV/Proof	Accolades	UPC	SCC
Cognac XO item # 703152	12-40 years old 40%/80°	94 pts <i>The Tasting Panel</i>	817156020109	30817156020100



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