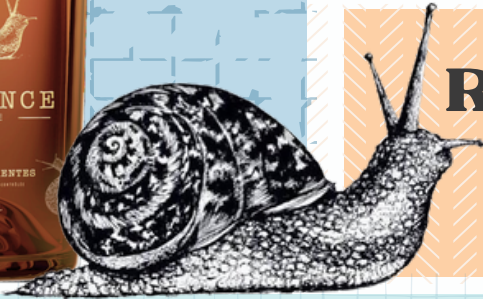




JP-Bourgeois



## RÉSIDENCE SPIRITS PINEAU DES CHARENTES

**Blend:** Meticulously selected grapes, Monties, Folles Blanches, Ugni Blanc, and Collombard varieties gently pressed then fortified with at least 60%ABV one year aged Cognac eau-de-vie to create a uniquely sweet and fortified wine.

**Eye:** A radiant amber hue with golden highlights.

**Nose:** Dried fruits, notably figs and raisins, subtle hints of orange zest. Delicate floral notes of honeysuckle and woodland rose.



## Tasting Notes

Pineau, a hidden gem from the Charente region, a vin de liqueur crafted by skillfully blending one-quarter Cognac with three-quarters of fermented grape juice. A dance of sweet and savory. Succulent dark fruits dominate the forefront, with sweetness counterbalanced by subtle notes of toasted almonds and a touch of vanilla. The interplay of fruity, nutty, and woody elements creates a well-rounded and sophisticated taste experience.

<https://jp-bourgeois.com/>



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