

Pineau des Charentes

Résidence Spirits | Charentes, France

Résidence Pineau des Charentes is a luminous expression of one of France's most cherished regional specialties. It is a marriage of fresh grape must and young Cognac eau-de-vie that is both ancient in tradition and captivating in its purity. Made from organically farmed grapes and aged in used Cognac barrels, Résidence Pineau reveals the gentle sweetness, floral lift, and subtle oxidation that make great Pineau so inviting. It is refined yet generous, a spirit-wine hybrid with the soul of the Charentes coast in every sip.

TERROIR

Shaped by a mild oceanic climate, the Charentes region offers slow, steady grape ripening. Sunshine is abundant, but freshness is preserved by cooling, moisture-laden sea air. Vines grow in clay-limestone soils, rooted in historic terroirs ideal for traditional Pineau varieties: Montils, Folle Blanche, Ugni Blanc, and Colombard. The goblet-trained vines produce fruit with natural brightness and aromatic lift, essential for Pineau's balance of sweetness and acidity.

WINEMAKING

Grapes are gently pressed to extract vibrant, aromatic juice, which becomes the base of the Pineau. This must is then fortified with one-year-old Cognac eau-de-vie at 60% ABV, a traditional method that halts fermentation and locks in the natural sugars and varietal expression. The fortified must is aged for a minimum of five years in 350L used Cognac barrels, allowing slow oxidation and the development of complex notes of pastry, dried fruit, and blossom.

TASTING NOTES

Nose: Floral and lifted, with notes of rose, woodland botanicals, and a whisper of spice.

Palate: Silky and rounded. With vivid acidity, a plump mid-palate, and smooth layers of vine flower, toasted pastry, and clafoutis. Harmonious and richly textured.

FOOD PAIRING

Excellent as an apéritif, with desserts, or alongside blue cheese, stone fruit tarts, pâté, or lightly spiced dishes.



serving temp
46.4-50°F

varietals Montils, Folle Blanche, Ugni Blanc, Colombard

farming EU Organic, AB Label

alcohol 17.2%

residual sugar 150 g/L

eau-de-vie One-year-old Cognac, minimum 60% ABV

fermentation Stainless steel at 20°C (before fortification halts fermentation)

aging Minimum 5 years in 350L used Cognac French oak barrels