

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



VIP XO Cognac

593 acres of remarkable vineyard in the heart of Cognac's Premier Cru area.

COLOR: Dark amber color, perfect clarity.

NOSE: Rich forthcoming pallet of aromas, mixing spices, toasted oak, toffee with musk and narcissus.

PALATE: Fruity, jammy palate, sweet and smooth creamy texture towards chocolate, butter cream.

FINISH: Supple, mature and warm long finish.

CELLAR MASTER'S NOTE: Tasting age belonging to the 25 and 30 years, aged with passages in humid and dry cellars which confers this unique warm well balanced overwhelming richness.

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