

CHÂTEAU DE BEAULON

PINEAU DES CHARENTES 10 YEAR OR



Full, delicate and mellow with flavors of orange bark, fruit stone, gingerbread, and bergamot notes on the finish. Pineau des Charentes is a mixture of freshly pressed grape juice and cognac, aged for additional complexity. Chateau de Beaulon, a renowned producer of cognac, takes unusual care in the selection of both juice (only Semillon and Sauvignon) and cognac. Delicious on its own, with food, and as a fascinating base for cocktails.

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