



PIERRE
LECAT
COGNAC

PINEAU DES CHARENTES ROSE



Appellation: Pineau des Charentes
Aged 5 years aver. in oak cask
Alc. by Vol.: 17.5%

Grape Varietals:
Ugni Blanc, Folle Blanche, Colombard
Merlot, Cabernet-Sauvignon

Tasting Notes:

Colour light red with ruby & grenat hues.
Nose: aromas of ripe red fruits lightly oxidized
Grape, sherry jam, strawberry & raspberry.
Mouth is light with a delicate structure with the
predominance of fruity alcohol.
The finish is light and fresh.

The Pineau des Charentes Rose is a great aperitif
as is or in a cocktail,
It will pair well with cheese and fruity desserts
(to serve chilled)