



PIERRE
LECAT
COGNAC

PINEAU DES CHARENTES

VIEUX PINEAU (AGED PINEAU)



Silver Medal 2016
The Global Luxury Masters



Appellation: Pineau des Charentes
Aged 10 years aver. in oak cask
Alc. by Vol.: 17.5%

Grape Varietals:
Ugni Blanc, Folle Blanche, Colombard

Tasting Notes:

Colour gold to amber with copper hues.
Nose: complex aromas that characterize the old Pineau with dried fruits, walnut & hazelnut dominant
Mouth is rich & Balanced with well blended cognac.
Persistent notes of dried fruits, Vanilla & honey.
Nice finish on the complexity of fines aromas.

Fresh and gourmet wine with a delicate structure, the Pineau des Charentes Vieux Pineau pairs well with a plate of cheese (i.e. Gorgonzola, aged Cheddar as well as an aperitif or after dinner drink (to serve chilled)