

Conte&Filles
Cognac de terroirs



Brut de Fût n°71

Cognac – Fins Bois - 46.2%

Single Cask 2010

Fine & complex

Grape Variety : Ugni-blanc

Distillation : Distilled without lees

Color: Old Gold

Nose :

Williams pear, vine flower, white flower, orange blossom, mango and quince, crushed petit beurre biscuit, candied orange, orange marmalade, prune, roasted hazelnut, and peach.

Palate :

This very old cognac offers a smooth and persistent attack. With aromas of roasted fruit and tea on the finish, the delicate and subtle sensation of tea. On the finish, a note of salted butter caramel and wood.

**No caramel, no added sugar, and
no chill filtration.**

Domaine Conte et Filles,
Since 5 generations



7, chemin de Chez Grimaud - France- 16 480 Chillac
www.contefilles.com – contact@contefilles.com

Blandine Conte 06 62 38 37 06
Anne-Laure Conte 06 80 41 87 34