

*Our cellar-master has dreamed up a cognac capable of whisking the taster off to faraway lands. Precious wood, liquorice and cigar box notes for an original, exotic bouquet. A suave, refined VSOP.*

# MARQUIS DE LA FAYETTE VSOP

## Data sheet

Min age: 6 years

Max age: 10 years

Average age: 8 years

Number of eaux-de-vie: 50

Crus: 70 % Fins Bois, 20% Bons Bois,  
10% Petite Champagne

The VSOP blend is crafted when new eaux-de-vie are selected.

The eaux-de-vie first spend 14 to 16 months in new oak casks (heavy toast). Next come 4 to 5 years of maturing in red (aged) casks.

The step-by-step ageing process gradually brings the alcohol content from 55°, when the spirit first goes into barrels, down to 40°. There are four ageing steps, with a tasting session at each phase (55°, 47°, 43°, 40°).

## The cellar-master's notes

- **Bouquet:** sweet almond, plum, fiery notes, dried fruits (raisins, dried apricots), spices, liquorice, cedar-wood, Mirabelle, orange peel, cigar box.
- **Palate:** supple attack, suave, ample and harmonious palate.
- **Finish:** smooth and refined.



*La Fayette*