

The perfect embodiment of the La Fayette philosophy, midway between smooth and powerful. Built on a thoroughly elegant structure, this great cognac reveals fruity, floral aromatic subtlety. A genuine feat of balance.

MARQUIS DE LA FAYETTE XO CARAFE

Data sheet

Min age: 15 years

Max age: 20 years

Average age: 18 years

Number of eaux-de-vie: 75

Crus: 50% Petite Champagne, 30 % Fins Bois,
20% Grande Champagne

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

The eaux-de-vie first spend 10 to 14 months in new oak casks (heavy toast). Next come 9 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:** hazelnut, prune, cinnamon, coffee, caramelised orange, coffee-roasting notes, marron glacé, grilled almonds, white truffle, black cherry, gingerbread, star anise, Sichuan pepper, ginger.
- **Palate:** the powerful impression in the attack is extended with the same intensity throughout the tasting. Wonderfully elegant flavours.
- **Finish:** stunningly ample and long-lasting!



La Fayette