

*An XO that is powerful yet tender, sensual and generous.
The attack is triumphant, with the mild and spicy aromas vying
for supremacy. The extraordinarily long-lasting finish reveals
all the complexity of the blend.*

MARQUIS DE LA FAYETTE XO

Data sheet

Min age: 10 years

Max age: 15 years

Average age: 12 years

Number of eaux-de-vie: 75

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

The XO 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, grilled almonds, white truffle, star anise, Sichuan pepper, ginger.
- **PALATE:** starts off powerfully and develops towards complexity and incomparable aromatic richness.
- **FINISH:** very long and intense, backed up by magnificent rancio notes.



La Fayette