



MAISON de SADE

COGNAC MARQUIS de SADE

Tasting Note:

VS: A shiny golden yellow and slightly amber appearance, a delicate flowery and fruity scent with notes of plum, apricot and fresh grapes; its palate is well structured.

VSOP: An old gold and amber appearance, an elaborated blend of flowers, vanilla and oak, its aromas are powerful and lasting; its palate is warm and harmonious.

XO (10 years): An amber and mahogany appearance, a harmonious blending of fruity and wooded aromas, a nice scent of spice, plum and cinnamon; its palate is mellow

XO (20 years): Dark amber color, this cognac is the result of a traditional blending of fruity and wooded aromas. Delicate, soft, sweetish nose of fruit with a delicate scent of spice, apricot, peach, plum, dry plum and cooked plum; palate shows subtle honeyed fruit. Long length, taste of rancio characteristic of old Cognacs.

Pairings:

VS: Perfect to be consumed on the rock or as a cocktail.

VSOP: To be consumed for various events, after dinner, for the aperitif or even with ice cubes!

XO (10 years): This cognac is not only a drink to be consumed after meal; it is perfect for the aperitif thanks to its sweet and mellow taste

XO (20 years): This high quality rare Cognac is to be consumed by connoisseur after meal with a Cuban cigar (Cohiba Behike 56) for example.

