

PRUNIER

COGNAC



Cognac Prunier B&S Fins Bois Folle Blanche 2018

43% LIMITED EDITION

In 1938, Jean Burnez, Stéphane's grandfather, suggested developing a unique quality designed to be mixed with Seltzer water, known as B&S (Brandy & Soda)

Almost a century later, we chose to honor Jean by reviving a B&S. Tailored specifically for select cocktails with insights from a Cognac cocktail bar, the 2018 Folle Blanche emerged as the ideal choice due to its aromatic character.

To maintain its integrity, its color remains natural with no additives, only distilled water is added to delicately reduce its strength.

Tasting notes

Colour:

Bright white gold colour

Nose:

Fresh, precise, and elegant bouquet composed of notes of peach, white-fleshed fruits, fresh almond, and white flowers (eglantine).

Palate:

Aromatic harmony on the palate, balanced with the nose. Flower honey blends with a finely combined wood note. A beautiful length on the palate, precise and elegant.

Maturing

Aged in oak casks since 2018. The alcohol content has been gradually reduced over the months.

Ageing

Our cellars located in Gimeux provide ideal ambient conditions. The cognacs benefit from great ageing potential thanks to the natural humidity provided by the adjacent river.

Number of bottles available

Limited edition of 780 bottles.

Area of production

This cognac originates exclusively from one plot in the Fins Bois area.

Grape variety

100% folle blanche.

Terroir

This Cognac comes from a clay-limestone soil.

Food Pairing

This cognac was created to be a base for cocktails.
The perfect match: the Sazerac

Alcohol content

43% vol.

Sizes available

700ml



Publicité datant de 1938, date de création du premier B&S