



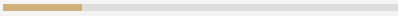
LEOPOLD GOURMEL L'AGE DES EPICES (21 YEARS OLD)

PRODUIT

« L'Âge des Épices 20 Carats, a very old 21-year-old cognac, is a true gem from the Fins Bois cru, a terroir that gives its eaux-de-vie a unique aromatic richness. This exceptional cognac is distinguished by deep spicy and woody notes, accompanied by hints of ripe fruit, leather, and chocolate. On the palate, it is velvety, with a supple structure and infinite length that reveals complex aromas of roasted wood and cinnamon. »

« Extended aging in oak barrels has allowed this cognac to acquire a rare depth and elegance. This very old cognac is ideal for connoisseurs seeking a spirit of great complexity, to be savored slowly, alone or accompanied by a quality cigar. »

PROFIL GUSTATIF

Sec  Moelleux



IDENTITÉ

Région viticole / Pays	Cognac / France
Volume	0,70L
Potentiel de garde	à boire