



COGNAC PRULHO ÉCLAT XO GRANDE CHAMPAGNE

70cl - 40%

Éclat Cognacs are very fine blends of eaux-de-vie from the most prestigious cru in the 'Grande Champagne' cognac region. These eaux-de-vie have matured slowly for many years in oak casks.

ÉCLAT XO is a **100% Grande Champagne** cognac, its historic bottle corresponds to the copper that refers to the copper colour of the PRULHO stills. It is a delicate, smooth, sophisticated cognac with a memorable aftertaste. To be savoured neat.

TASTING NOTE



VISUAL : Golden, amber tint with brown highlights.



FLAVOURS : Intense floral scent of jasmine, discreet notes of port and walnut a a hint of vanilla and a subtle aroma of coffee.



MOUTH : Fine spices including curry and saffron, gingerbread, honey and candied fruit.



FINISH : Good length, at least 10 minutes.



FOOD & COGNAC PAIRINGS

ÉCLAT XO goes perfectly with shellfish, caviar and Roquefort cheese, and it can also accompany red fruit desserts or a tarte tatin.

