



VIEUX PINEAU DES CHARENTES

WHITE AND RED

50 cl - 18%



Our old Pineaux des Charentes Prulho is a **local speciality**.

It is a sweet and tasty blend of grape must and Cognac, aged together for **10 years in oak barrels**.



Ageing reveals a harmony of flavours and very specific aromas of vanilla, nuts, dried and candied fruit.

CONSUMER ADVICE

As an aperitif or digestive, we recommend that this old Pineau Prulho is served chilled between 5°C and 6°C.

Using a tulip-shaped glass will accentuate the colour and bouquet this increasing the strenght of the aromas.

It goes perfectly with foie gras, melon, cheese or tarts.