



THE LEYRAT BRAND

Present on the most renowned tables around the world, Cognac LEYRAT is the flagship of the gastronomy of the Domaines Francis Abecassis Cognac range. Cognac LEYRAT has been constantly rewarded at prestigeous international competitions.

Assemblage N°1 is the result of a rigorous selection of batches from the « Domaine de Chez Maillard » located in the Fins Bois cru. This blend is the perfect representation of its terroir: elegance and finesse with a distinctive taste.

TASTING NOTES



Pale yellow colour







How to enjoy it

Our aged Pineau des Charentes is enjoyed chilled, between 8 and 10 degrees, in a tulip shaped glass to accentuate the effect of its robe and aroma.

During the meal, our aged white Pineau is the ideal companion for foie gras, goat cheese, blue cheese, or even a dessert.

<u>Cocktail : Papa Pear</u>

4cl Pineau Leyrat
2cl Pear juice
1cl Leyrat VS
Put all the ingredients in a shaker then add 6cl of Champagne.

PRODUCTION

Single Estate Cognac : Producer and Cognac maker

Terroir: Domaine de « Chez Maillard » Cru Fins Bois.

Exceptional chalky hilltop.

Grape variety: 100% Ugni-blanc.

Vinification: Traditional wine vinification process in

thermoregulated vats.

Distillation: Double distillation in traditional Charentais

pot-stills.

Ageing: Ageing in 350-litre French Limousin in new and old

oak barrels.

Blend: Exclusive selection of batches from this Fins Bois

estate.

PRODUCT SPECIFICATIONS

Available capacity:

75 cl

Standard Packaging 75cl:

• bottle: 6 per case



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