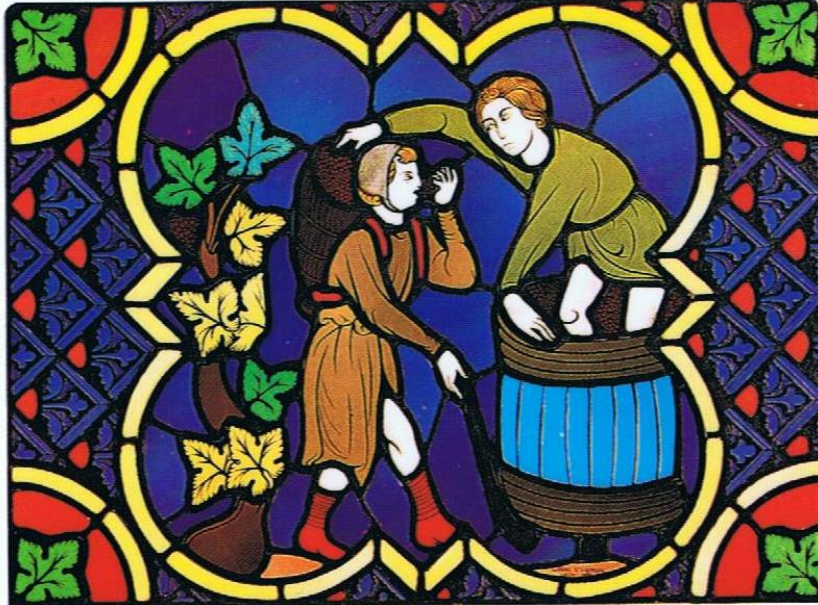


FINE DU BUGEY
18 years old



Distillation: Double distillation

Wine base: Red and white Bugey wine distillation

Alcohol strength: 40% abv (after ageing)

Ageing: 18 to 25 years in 400 litres oak barrels.

Appearance: Clear, bright amber.

Nose: A nice bouquet of liquorice, vanilla, truffle and blond tobacco.

Palate: Alcohol strength is softened by long ageing. Round and unctuous palate, with vanilla, candied citrus, mocha flavours and a never ending length...

After-dinner drink found on the best French restaurants, you will enjoy this Fine as an exceptional tasting.