

**La Collection**  
**Cognac Leyrat**

**"A genuine single estate Cognac"**

Domaine de chez Maillard - 16440 Claix  
Tél. +33 5 45 66 35 72 - Fax +33 5 45 66 48 34  
[www.cognac-leyrat.com](http://www.cognac-leyrat.com)  
[info@cognac-leyrat.com](mailto:info@cognac-leyrat.com)

## Cognacs

### TROIS ÉTOILES

Pale gold in colour

A powerful first nose displays oak tones and fruit reminiscent of plum brandy. The nose evolves towards floral scents and candied citrus. The palate is elegant and dry.

*Cognaçaise bottle* 40°; vol. 0,70

### FINE COGNAC

Pale gold in colour

The nose is characterised by its delicate fruitiness enhanced by a touch of oak. The nose opens to richer fruit and in particular fresh pears. The palate is clean, lively and crisp.

*Cognaçaise bottle* 40°; vol. 0,70



### V.S.O.P.

Silver Medal : Concours Général Agricole, Paris 2004

Old gold in colour

A dense initial nose displays vanilla, dry hay and a touch of spice. It develops to more pronounced oak with traces of pears and pepper. The palate is rich with a smooth attack based on sweet spice and an aftertaste of oak and flowers, violet in particular. The aftertaste is slightly sweet.

*Cognaçaise bottle* 40°; vol. 0,70

*"Bouteille normande" gold foil lettering* 40°; vol. 0,70

### NAPOLÉON

Old gold in colour

The nose shows definite age with complex dry spice and toffee. It develops to more marked dry oak aromas with distinct vanilla. The palate boasts an elegant long spicy finish with vanilla flavours. The finish is long and balanced.

*Cognaçaise bottle* 42°; vol. 0,70

*"Bouteille normande" gold foil lettering* 42°; vol. 0,70

*Glass carafe (clear glass or satin finish)* 42°; vol. 0,70

*Porcelain carafe (ivory colored)* 42°; vol. 0,70

### VIEILLE RÉSERVE

Deep old gold in colour

The nose is powerful with floral tones mingled with oak and vanilla and a pronounced rancio character. It develops spice, walnut shell, hazelnuts and butter. A very full and elegant palate has a long finish of dry oak and spice.

*Cognaçaise bottle* 42°; vol. 0,70

### X.O.

Old gold in colour

A pleasant first nose boasts floral notes, spice, honey and vanilla with well integrated oak. The nose develops richer oillier fragrances with fresh butter character and distinctive rancio. The palate is harmonious, full, rich and of great length with floral tones and soft spicy rancio.

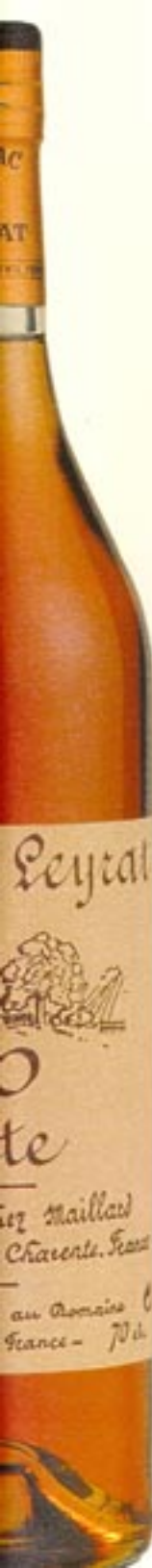
*Cognaçaise bottle* 42°; vol. 0,70

*"Bouteille normande" gold foil lettering* 40°; vol. 0,70

*Glass carafe* 40°; vol. 0,70

*Porcelaine carafe (royal blue colored)* 40°; vol. 0,70





## X.O. ÉLITE

Old gold in colour

The nose is more delicate than the X.O. with dominant floral aromas and mature wood character but also dried raisin fruit. It evolves to spice, pepper and sandalwood as well as the walnuts and irises typical of fine rancio. The palate is complex, dense and outstandingly long with an outstanding fruity finish

*Cognaçaise bottle*

41°; vol. 0,70

## BRUT DE FÛTS

Golden amber in colour

A powerful nose is driven by concentrated spice and a touch of butterscotch. The nose evolves towards aromas typical of its age, pepper and cinnamon with soft honey. The palate is dense, clean and with dry richness, the Leyrat trademark.

*Cognaçaise bottle*

45°; vol. 0,70

## EXTRA

Old gold in colour

The nose has remarkable floral freshness with leafy undertones. The first impression yields to fine spice, notably cinnamon and rancio and pronounced aromas of stewed fruit and quince. The palate is exceptional for its smoothness, packed with peach and apricot flavours and with a hint of resin and honey in an elegant and powerful finish.

*Cognaçaise bottle*

45°; vol. 0,70

*"Bouteille normande" gold foil lettering*

45°; vol. 0,70

*Parcelain carafe (gold colored)*

45°; vol. 0,70

## TRÈS VIEUX

Deep old gold in colour

The nose epitomises Cognac having been aged for a prolonged period with its panoply of spice, cigar-box and sandalwood. With time oakier notes appear and damp leafy humus. The palate is long and spicy with savours of honey and the slightly dry finish typical of such venerable Cognac.

*Cognaçaise bottle*

43°; vol. 0,70

*Parcelain carafe (platinum colored)*

43°; vol. 0,70

## Pineau des Charentes

**PINEAU BLANC**

18°; vol. 0,75

**PINEAU BLANC VIEILLE RÉSERVE**

18°; vol. 0,75



*Cognaçaise X.O. élite*



*Cognaçaise Fine Cognac*



*Magnum V.S.O.P.*



*"Normande" gold foil lettering*



*Pocelain carafe gold colored*



*Wooden case*



*Glass carafe Napoléon*



*Glass carafe X.O.*