

## Gilles Brisson

### Blanc



<b>VINTAGE</b>	NV
<b>REGION</b>	Cognac
<b>APPELLATION</b>	Pineau des Charentes
<b>VARIETAL</b>	40% Colombard 40% Folle Blanche 20% Sémillon
<b>ALCOHOL</b>	17%
<b>TERROIR</b>	Limestone
<b>INFO</b>	Aged minimum of 5 years 18 months maturing in oak barrels 125 to 140 grs residual sugar / L <b>Sustainable Agriculture Practices</b>

#### About the Estate:

The history of Pineau des Charentes can be traced back the 16th century when Henry IV came to the throne of France. Legend has it that in the 1589 harvest time, a wine-grower accidentally poured grape must into a barrel already containing Cognac Eau-de-Vie. The mixture was rolled to the back of the Lord's cellar. A few years later, the barrel was needed as a result of a bumper harvest. The owner was somewhat surprised by the marvelous brew, limpid and sunny... Pineau des Charentes was born. The Pineau des Charentes vineyard stretches over the limestone hillsides of the Cognac Controlled Appellation Area, in both Charente and Charente Maritime Departement (north of Gironde).

As far as Gilles BRISSON Pineau des Charentes are concerned, the production does not exceed 20 hectoliters / hectare. After gentle pressing of the grape juice, the must is mixed with fine 2 to 3 years old Cognac Eau-de-Vie to stop the fermentation. Then starts the aging, essential stage to reach the desired balance between the residual sugars and the Cognac Eau-de-vie, the mellowness and the bouquet.

#### Tasting Notes:

*Serve chilled*

This Pineau reveals a very delicate nose of crystallized fruits, with walnut, almond and plums aromas. Soft and silky in the mouth, with a persistence of flowers flavors.

"Notes of hay, honey, lanolin, mead orange peko tea on the nose. A little Earl Gray tea some more orange and honey ride on a nice clean palate. A touch of sweet golden raisins come out on the finish." D&M - San Fransico

#### Food Pairing:

A perfect aperitif, food pairings include foie gras, cheese, oysters, white meat, fish, and pineapple tarte dessert. Pineau des Charentes balances out the sour in cocktails. It's also is a great way to sweeten a cocktail without adding simply syrup.

#### Press Review:

Soon to come.