

## Maxime Trijol VSOP Grande Champagne, Premier Cru

£65.00

**Vintage:**

**Bottle Size:** 70cl

**Alcohol %:** 40%

**Country:** France

**Description:** Mellow and rich on the palate, but also fruity. Its length is all but perfect, leaving lingering bliss on the palate.

**Cepages:**

**Group:** Cognac

**Sub group:**

**Colour:** VSOP

**Closure:** Cork

**Producer:**

**Website:** [www.maxime-trijol.net](http://www.maxime-trijol.net)

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:**

The Trijol history is one of measured achievement. The family originally settled as growers and distillers in St Martial Sur Né, in the heart of the Cognac region. Their first still was installed in November 1859, and since then they have built on their expertise as growers and distillers, becoming professional distillers in 1962. An independent family firm, Maxime Trijol has twenty 2,500 litre charentais pot stills and is now one of the largest distillers of cognac. The current head of the company, Jean-Jacques Trijol, is an artist, wielding his skilful palate through the process of distillation and blending, adapting sometimes minutely the spirit he



collects from each still and varying his technique slightly depending on the harvest and the wine. In recent times the company has concentrated on releasing more of its own cognacs, which have been building a great reputation for quality. The VSOP Grande Champagne is blended from a large proportion of cognacs aged between 10 and 20 years and will give an average tasting age of 15 years old. The method appears to have been successful since the 2003 International Spirits Challenge awarded the Maxime Trijol VSOP Grande Champagne cognac its Brandy Trophy ahead of all the XO s.