

## Pineau des Charentes Blanc, Jules Gautret

£18.00

**Vintage:**

**Bottle Size:** 70cl

**Alcohol %:** 17%

**Country:** France

**Description:** Pleasing, golden colour. A subtle bouquet of fruit in syrup, pears, peaches, plums, and apricots. The palate shows a white fruit cocktail and other delicious flavours. This powerful, well-balanced Pineau is fresh and fruity with a long aromatic after taste.

**Cepages:**

**Group:** Mistelle

**Sub group:**

**Colour:**

**Closure:** Cork

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** Jules Gautret Cognac was set up under the name of the man who created the company, Jules Gautret, in 1847. Based in Jonzac, in the Petite Champagne region of Cognac, the cognac house has stayed in the family ever since. The house of Jules Gautret has been producing fine cognac in Jonzac since 1847, during the reign of King Louis Philippe. In the second half of the 1900s, Jules Gautret Cognac was purchased by UniCognac (then known as Coopérative des Viticulteurs Charentais) a large bottling, storage and export company, which is also based in Jonzac, who provide the cellar master with an enviable variety of styles with



which to create his blend. They have a range of their own stills, located under the same roof as the cellars where the fine spirit matures in Limousin oak casks.

Pineau des Charentes is a true regional speciality around cognac, and Jules Gautret is the leading brand. To make this classic aperitif, one year old cognac is added, from cask, to grape must before it ferments. This prevents the fermentation from even starting, retaining the natural sweetness of the grapes. This delicious grape juice and cognac blend is then aged in oak until the time of the following harvest. In addition to its role as an aperitif, its richness and balancing natural acidity mean it matches well with many different foods.