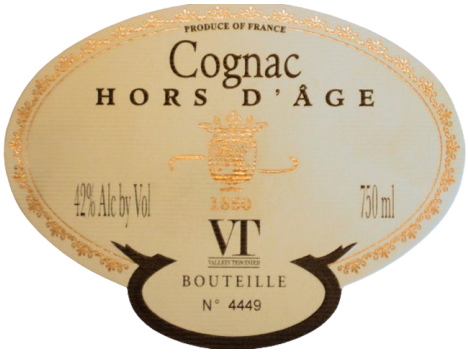
Vallein Tercinier
COGNAC HORS D'AGE

REGION: COGNAC



VALLEIN TERCINIER

For the family that has produced Cognacs in Chermignac for five generations, there is one guiding principle: follow the family tradition of care and obsession with flavor that goes into each bottle, not the fashion of the moment. That focus on creating the most pleasurable experience in the glass, following the same recipes that have been handed down through the generations, drives all the distilling, blending and aging decisions for Vallein Tercinier at Domaine des Forges.

THE WINE

Vineyard Profile

Grande Champagne

- Specialized Campanian chalk soils (from which Champagne is named) that contain a high concentration of the fossil *Ostrea vesicularis*, a bivalve that belies the area's origins as a warm seabed.
- Vine roots can reach more than 20 meters through the chalk. Subsoil acts as a giant sponge where water slowly rises during dry periods.
- Eaux-de-vie of Grande Champagne display subtlety, a long finish, suppleness and power, with lime blossom, grapevine flower and dry wood fragrance.

Petite Champagne

- The soils of Petite Champagne are thin, clayey, chalky soils on top of soft chalk from the Cretaceous period, with a high limestone content.
- Montmorillonite clay provides structure and water retention for the fertile soils.
- Eaux-de-vie from Petite Champagne are elegant and supple, age slowly, and exhibit grapevine flower and fruity aromas.

Winemaker's Notes

On the nose, a long and strong aroma, full of "rancio," appears first, then spicy hints of cinnamon, ginger, vanilla, wooden cigar boxes are revealed. The palate first shows the finesse and mellowness of many Grande Champagne eaux-de-vie, then flavors of vanilla are noted, which come from aging in Limousin oak casks. Spicy aromas and flavors of cinnamon, ginger, cloves and fruity smoothness appear on the long finish.

Technical Information

- 100% Ugni blanc grapes from Grande Champagne & Petite Champagne
- Aged exclusively in Limousin French oak casks
- Youngest eau-de vie is 40 years old
- Alcohol: 42%

- Gold Medal – 2011 International Wine & Spirits Competition (IWSC)

REVIEWS

Cognac Hors d'Age

Gold Medal Points - Wine News, April, 2022

Gold Medal – 2022 SF World Spirits Competition
https://thetastingalliance.com/sfwsc-2022-results/

GENERAL INFO

Country	France
Region	Cognac
Appellation(s)	Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois
Proprietors	Catherine Tercinier, Louis Tercinier, Stephane Roudier
Founded	1850
Winemaker/Cellar Master	Foucauld De Menditte
Annual Production	3,750 9L cases