

Vallein Tercinier

PINEAU DES CHARENTES

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

Winemaker's Notes

This Pineau develops aromas of dried fruits, orange and candied lemon. Quite smoothly, the citrus fruits aromas will confide. This white Pineau of the Charente will accompany gladly a foie gras and it will marry very well with melon.

Enjoy slightly chilled.

Technical Information

- 75% Ugni Blanc, 25% Montils grape juice
- Alcohol: 17.5%
- Blend of young eau-de-vie aged 3 years in oak barrels
- Bronze medal – 2010 International Wine & Spirits Competition

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