



XO – 1er Cru

Aged 15 to 25 years

Grande Champagne

Coming from the prestigious terroir of **Grande Champagne**, this XO is a true tasting cognac. Its **floral notes** embody a skillful blend of aged eaux-de-vie, matured in our oak barrels, for a **minimum of 15 years**. Between elegance and finesse, this XO is a genuine **sensory delight**.

THE SIGHT

At first glance, it displays an amber color with a **golden hue**, typical after years spent in oak barrels.

THE NOSE

The initial nose is **lively**, very delicate, and elegant. The **woody notes** are prominent, with a **floral** dominance featuring vine flowers and white blossoms. Upon aeration, this XO releases **spicy notes**, along with a **woodiness** that **imparts vanilla, toasted, and roasted aromas**.

THE PALATE

In the mouth, after a **bold and lively start**, a perfect balance reveals silky and elegant tannins, along with a powerful, more **floral** than fruity structure. Vanilla notes emerge, accompanied by the sweetness of apricot, pastry butter, and caramel.

GASTRONOMY

The subtle notes of **Coutanseaux Aînés' XO Cognac** will perfectly enhance the briny flavors of a fine caviar. For more culinary adventures, it pairs exquisitely with a **Franco-Chinese gastronomic fusion**, such as a prawn broth accompanied by pak choi cabbage.