



COGNAC DUDOGNON

LIGNIÈRES SONNEVILLE

The Dudognon Family *Proprietor*

Claudine Dudognon *Producteur*

Grande Champagne Cognac Réserve
Grande Champagne Cognac Vieille Réserve
Grande Champagne Cognac Réserve des Ancestres
Grande Champagne Cognac Heritage
Grande Champagne Cognac Medaille d'Or

The Dudognon family has been producing Cognac since 1776 in tiny Lignières Sonneville at the heart of Cognac's famed Grande Champagne. With soils composed largely of Campanian chalk, this area is especially renowned for producing brandies of tremendous length.

Dudognon distills about 200 annual barrels of 100% estate, organic Ugni Blanc. Frequently selling young spirits to négociants, Dudognon retains the finest parcels in the estate's small, rustic chai. Dudognon eschews the sugar, boisé and caramel additions used so dramatically by commercial brands. Consequently, Dudognon Cognacs are comparatively (misleadingly) light in color with the sweetness of naturally-concentrated fruit; these brandies display extraordinary length.

Réserve (10 yr): Pleasing aromatics include notes of apple, toffee and spice. Soft texture, with additional notes of vanilla on the palate. Delightful Grande Champagne!

Vieille Réserve (20 yr): Fine rancio note on the nose, along with hints of honey, coffee, and spice. Soft and sweet in the mouth, and with excellent length.

Réserve des Ancestres (30 yr) from Spirit Journal: "...possesses the quality that I've come to view as this distiller's trademark aroma, a bisquity/cakey fragrance that invites the olfactory sense on a delightful journey of discovery... this aroma develops into a full-throttle bouquet as well-defined notes of vanilla, paraffin, and ripe grapes fill the nasal cavity. On the palate, shows a level of mature, oaky depth not detected in the younger Dudognon cognacs. The aftertaste is intensely fruity and sweet, simply gorgeous; a serene, sophisticated Grand Champagne that's a pleasure to have in the mouth."

Heritage (40 yr): Lovely rancio with an almond scent. Honeyed, with additional notes of creme brûlée. Concentrated sweetness with a hint of toasted coconut on the extremely long finish. La Revue du Vin de France: "Its deep color is an invitation to its pleasure. Everything is sensuous about this magnificent cognac which is exceptionally balanced and complex: chocolatey nose, rich mouthfeel, and creamy and persistent length. *****"

Medaille d'Or (a blend of the 1946 and 1947 distillations): Deep amber with gold highlights. Substantial fruit (preserved orange, apricot) balanced by notes of advanced rancio (walnut). Retains plenty of attack, and finishes with outstanding length that recurs in flavor-drenched waves. La Revue du Vin de France: "Splendid amber color. This bottle gained the admiration of the entire jury with its tremendous nose of linden, buttered toffee and spice. Aristocratic eau de vie, lively, and showing all the race and class of a true Grand Champagne. In the mouth, it's rich, deep and borders on being perfect."