

BOURGOIN

Double Lies

COGNAC



CÉPAGE

100% ugni blanc, porte-greffe ruggeri 140

Distillation et élevage

Vinification aux levures indigènes, non stabilisé, sans sulfites, distillation à feu nu, sur lies, alambic 20hl de 1973 .
 Vieillessement dans des fût de 350L, quercus robur, limousin, soutirage par gravité, à la nouvelle lune. Réduction a l'eau de source

Dégustation

Oeil: or pâle

Nez: poire confite, crème pâtissière

Bouche: fruitée, équilibrée, empyreumatique

45 % vol.

GRAPE

100% ugni white, ruggeri 140 rootstock

Distillation and ageing

Vinification with indigenous yeasts, not stabilized, without sulphites, distillation over naked heat, on lees, still 20hl from 1973.
 Aging in 350L barrels, quercus robur, limousin, withdrawal by gravity, at the new moon.
 Reduction in spring water.

Tasting

Eye: pale gold

Nose: candied pear, pastry cream

Palate: fruity, balanced, empyreumatic

45% vol.

Porto Flip cocktail:

- Red port 60 ml
- Cognac 15 ml
- Simple sugar syrup 10 ml
- Egg yolk 1
- Nutmeg 1

Make the recipe for the Porto Flip cocktail in a shaker. First rotate ice cubes in a wine glass to cool it. Then pour the red port and cognac into the shaker. Add the simple sugar syrup and the egg yolk. Then shake it all for the first time, for 10 seconds, without ice cubes. Then add ice cubes and shake again for 15 seconds. Remove the ice cubes from the wine glass. Pour the mixture into it, double filtering it with a cocktail strainer. You can possibly decorate your glass with nutmeg, to grate delicately below the foam. Your Porto Flip cocktail is ready!