

FRANÇOIS MARANGE

COGNAC

VINTAGE

*In order to preserve its full flavours, no filtration has been done to this cognac “millésimé”. Consequently, at a cold temperature, this cognac may lose its natural brilliance and become cloudy. Stored again at room temperature, it will recover its natural brightness and warm amber color associated with a completely preserved bouquet. The possible appearance of a light deposit signs the respect that we want for this **exceptional cognac “millésimé”**.*

CERTIFIED VINTAGES

These great Cognac vintages have been ageing naturally under the permanent control of the Cognac authorities. The age, the ageing process, the authentic tastes are also certified. It is really exceptional in the world of the great spirits. The bottling is made under the control of the B.N.I.C. services, from the barrels to the labels affixing. Each lot is identified, each bottle is numbered, each label is certified.

