



The “noblesse” of a Cognac depends on its source and its age.  
The most prestigious source is the Grande Champagne Premier Cru of Cognac,  
and more precisely, the Golden Triangle.

This is where the famed Domaine of La Pouyade is located, in Juillac Le Coq, and where  
the dynasty of Jean Fillioux has its roots since 1880, when Honoré Fillioux founded the firm.  
Not just a product, but a philosophy and an Art. THIS  
is what defines Cognac Jean Fillioux.



### The Magician of Aromas....

Each year in October, 5th generation owner Christophe Fillioux harvests the Ugni Blanc grapes from his 63 acre vineyard, makes the wine and distills it in his classic alembic stills. After carefully selecting barrels from the cooperage, the young distillate is put to rest for 2 years, absorbing maximum tannins and color.

Then comes the “secret”: day after day, month after month, year after year, Christophe and his father Pascal, can be found in their cellars sniffing, breathing, tasting, making notes, re-tasting, blending, moving barrels, and listening to his cognacs growing older and older. It’s like a ballet in wood and darkness where only he can hear the music. The results are just sublime, undeniable proof that Pascal Fillioux well deserves his reputation as “Magician of Aromas” that the region has given him.

## Cognac Grande Champagne



### Coq

A young, light and pleasantly fresh Grande Champagne with floral notes and vine blossoms,  
perfect for cocktails.

-4 stars (Spirit Journal, Paul Pacult) -Gold Medal (Concours Mondial de Bruxelles)

### La Pouyade

8 years old: perfectly well-balanced for a rather young Grande Champagne, an interesting personality with floral notes of spring flowers, fruit aromas, apricot and grape, with notes of almond. Perfect with smoked salmon, blue cheese, pates and prosciutto, it is also the whisky lovers favorite.

- Double Gold; Best Value of the Year; Best Brandy/Cognac of the Year (Bartender Spirits Awards 2021) - MASTER medal (The Cognac Masters 2021) - Highly Recommended (Cognac Magazine) - 4 stars (Spirit Journal)



### Cep d'Or XO Selection

12 years old: vivacious aromas of lilac and jasmine give way to some notes of ripe fruit, dried fruit and walnut. This delicious Grande Champagne has a spicy finish that will be perfect for Provençal, Italian or even Mexican cooking.

- 95 points, Gold (Bartender Spirits Awards, 2022) - Gold medal (Consumer Choice Awards 2021) - Highly Recommended, Superb (Wine Enthusiast) - 5 stars (Spirit Journal)

### Très Vieux XO Extra

25 years old: the House’s flagship, a very powerful, elegant and noble cognac with some notes of jammy fruit, orange marmalade, quince, pear and loads of vanilla. A sipping Cognac for the Connoisseurs.

- Master Medal (Cognac Masters 2023) - Chairman’s Trophy, 98 points, Extraordinary, Ultimate Recommendation (Ultimate Spirits Challenge 2020) - Double Gold Medal (SF Spirits Competition, 2016) - Highest Recommendation (Wine Enthusiast) - 5 stars (Spirit Journal)



### XO Grande Réserve

32 years old: a scrumptious cognac offering deep aromas of vanilla, honey, cinnamon and exotic fruits, ending with rich and spicy hot chocolate flavors.

- Chairman’s Trophy, 97 points, Extraordinary, Ultimate Recommendation (Ultimate Spirits Challenge) - 5 stars (Spirit Journal)

### Réserve Familiale

50 years old: this exceptional cognac is in itself a journey in the infinite world of aromas and flavors; everything is there incessantly tickling your taste-buds: dried, candied fruit, rich rancio, leather, cigar box, toasted cocoa bean, vanilla and toffee. The finish is silky, with notes of honeyed and peppery spices.

- Highly Recommended (Wine Enthusiast) - 5 stars (Spirit Journal)



## Decanters & Special Bottlings



### VSOP Subtil & So.

40% - Aged 4-6 years in oak. "Our VSOP offers a fruity and fine floral nose. The taste reminds me of the fresh figs in our garden, citrus fruits melted with the roundness of muscat, almond paste and orange blossom. The finish is both gourmet and warm as it seems subtly spicy..." C. Fillioux  
- *Gold Medal (NY International Spirits Competition 2023) - 94 points (Wine Enthusiast 2023) - 92 points (Ultimate Spirits Challenge 2023) - Gold Medal (Concours Mondial de Bruxelles)*

### So Elegantissime

41% - Very floral nose, spring flowers, hawthorn, wild rose, acacia, with some notes of white peach and nectarine. A touch of violet bonbon. Deliciously lively on the palate with some aromas of passion fruit, lemon tart, and dried apricot. Long finish with some notes of sweet spices coming through, coriander, and cardamom. In one word...  
Elegantissime!

- 5 stars (Spirit Journal, Paul Pacult)



### Single Cask #96-1

43.3% ABV. Distilled in 1996. Bottled in 2022.

A single origin, single cru, non chill-filtered Cognac from the exclusive Gold Triangle of the Grande Champagne, beautifully aged in a "second fill" wide grain Limousin type barrel. Only 504 bottles available. Aged 26 years in oak cask. Enchanting nose of madeleine, candied citrus fruits, beeswax, and quince. Rich, complex, persistent mouth of prune, yellow peach, pronounced empyreumatic notes, as chocolate, tobacco, and toast illustrate a beautiful maturity. Delicious and long finish with aromas of candied orange and a touch of black cherry.

### Single Cask #212

Cask Strength 47.5% A single origin, single cru, non chill-filtered Cognac that was aged in new oak for a couple of years and then the rest of its life in "fut roux" (used barrel). The nose displays notes of candied fruit, orange marmalade, and vanilla, with a little honeysuckle flower at the end.

Entry palate is sweet from the natural sweetness of the wood fibers. A lively pear juice flavor gives way to more candied orange fruit and finishes with a touch of spice and rancio.

- *Chairman's Trophy, Top 100 Spirits, 97 points (Ultimate Spirits Challenge 2021)*



### Cigar Club

40% - A velvety nose with notes of vanilla and honey. Very complex and unctuous palate with jammy aromas, prune, and orange, then notes of cinnamon and dark chocolate. Very long finish with notes of licorice and spices coming through, toasted coffee. A perfect cognac to go with your favorite Havana cigar and some pieces of 70 - 80% dark chocolate:

- 4 stars (Spirit Journal, Paul Pacult) - 97 points (Cigar & Spirits Magazine, 2014)



### Vieux Pineau des Charentes

These Vieux Pineau are like nothing you have ever seen previously available in the US market. In other words, they are that good. For maximum enjoyment of these exceptional Pineau, serve in a tulip-shaped glass to highlight their color and enhance their bouquet. Serve chilled.

**Rosé - Vieux Pineau des Charentes** - Aged 10 years and 17% ABV, sumptuous deep ruby color, fine and delicate nose blended with fine aromas of rancio. Mellow and round on the palate, it offers a burst of red berry flavors, especially blackcurrant and jammy raspberries blended with port savours. Enjoy as a cool aperitif. Goes well with foie gras, melon, strawberries, summer fruit salads or tasty chocolate cake.

- 4 stars (Paul Pacult, Spirit Journal) - 93 points (Wine Enthusiast, 2019)

**White - Vieux Pineau des Charentes** - Aged 15 years and 17%ABV, very beautiful straw yellow color with glints of gold. Rich and clean nose with walnut and rancio aromas. Mellow, fat and round on the palate, it offers long and complex roasted almonds, dried fruits and honey flavors. A true and memorable delight when served cool as an aperitif or to go with foie gras. Also wonderful as a sauce base for tuna, salmon, rabbit or veal.

- *Chairman's Trophy, 95 points. Extraordinary, Ultimate Recommendation. (Ultimate Spirits Challenge) - 4 stars (Paul Pacult, Spirit Journal) - 91 points (Wine Enthusiast, 2019)*