



COGNAC
Jean Fillioux
 GRANDE CHAMPAGNE
1^{er} Cru du Cognac



Not just from Grande Champagne, but from the exclusive Golden Triangle of Grande Champagne.

Not just a product, but a philosophy and an Art.

THIS is what defines Cognac Jean Fillioux



Pascal and Christophe Fillioux

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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 Honore Fillioux founded the firm.

The Magician of aromas....

Each year in October, 4th generation owner Pascal Fillioux harvests the Ugni Blanc grapes from his 55 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”: days after days, months after months, years after years, Pascal Fillioux and his son Christophe can be found in their cellars sniffing, breathing, tasting, making notes, re-tasting, blending, moving barrels, and listening to their cognacs growing older and older. It’s like a ballet in wood and darkness where only they can hear the music.

And the results are just sublime, an undeniable proof that Pascal Fillioux well deserves the reputation of Magician of Aromas that the region has given him.

The product line...

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.

- Highly Recommended (Cognac Magazine) - 4 stars (Spirit Journal)

Cep d’Or, 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.

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

Tres Vieux, 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.

- Double Gold Medal (SF Spirits Competition, 2016) - Highest Recommendation (Wine Enthusiast) - 5 stars (Spirit Journal) -Excellent / 93 points (Ultimate Spirits Challenge)

XO Grande Reserve, 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)

Reserve 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)

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)

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)