SINCE 1978
AMATHUS
DRINKS TO THE WORLD



JACOULOT L'AUTHENTIQUE FINE DE BOURGOGNE AOC 20 YR AMATHUS 45TH

£155.00

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Buy 12 for £124.00 each and save 4%

SKU: BRJFA45

Categories: Other Brandy, Fine & Rare , Grape Brandies, 45th Anniversary Limited Edition Bottles

Vincent Jacoulot, born in Romanèche-Thorins, in the heart of Beaujolais, started to distil Marc and fine de Bourgogne in the 19th Century with grapes from the vineyards of his wine growing friends. Over time the success of his Marcs and Fines gained him an excellent reputation throughout Burgundy and today well over 100 years later Jacoulot marcs and fines are the company's signature product and brand. Maison Jacoulot perpetuates a tradition of excellence and taste innovation based on products from the local terroir and today Philippe Vançon and his wife Anne ensure the company stays true to its values: authentic know-how, premium quality and above all delicious tasting products.
Fine de Bourgogne, like its relatives, Cognac and Armagnac, is an eau de vie produced from the distillation of the clair de lie, i.e. wine. It is a traditional regional spirit with a centuries old history and has its own appellation d'Origine. At Jacoulot, they have opted to use fines exclusively from Pinot Noir grapes. This base wine, rich in aromas, is then distilled in a pot still over the winter. During this process, known as the chauffe, the vapours will extract dozens of the aromatic components. The alcohol collected after distillation will be around 52 % abv and will then spend many long years in their cellars, where it will age in oak barrels and vats of various sizes, ensuring the complexity of the spirit. After a period of time, which can be decades, the Fines are finally blended to the Jacoulot style before being bottled. Enjoy this

richly aromatic, complex and delightful 20-year-old blended Fine specially bottled and labelled to celebrate 45 years of Amathus.

