



Colour

Amber colour with gleams of red gold.

Flavour

A rich and complex bouquet impresses with a harmonious balance of resinous and chocolate notes, which are the highlight of this noble cognac.

Taste

Experts and connoisseurs will appreciate soft vanilla taste with shades of juicy Moldovan fruit, with a delicate aftertaste.

Experts make it of aged cognac spirits, based on classic technology, using

French equipment. They keep the cognac in oak barrels for at least five years.

Characteristics

To be served 19-21°C

Alcohol by volume: 40%

Volume: 500 ml, 200ml

Quantity in package: 20

Cognac rating: VSOP

Aging: at least 5 years

Grape variety: Aligote, Chardonnay, Sauvignon, Feteasca, Rkatsiteli

Energy: 174kcal

Shelf life: 2 years after the bottling date.

Aur de Balanesti Extra is the continuation of the classical cognac Aur de Balanesti. In honor of the 5-year anniversary of the launching of "Aur de Balanesti" cognac on the Russian market, the cognac Aur de Balanesti Extra was produced, being characterized by a special blend. The cognac is made of 7-year-old brandy spirits, giving the drink an exquisite aroma, a particularly mild taste and a long aftertaste.

Gastronomic combinations

According to French experts, it is a great pleasure to drink the cognac from classic tulip-shaped glasses, enjoying the soft floral vanilla aftertaste.