

## COGNAC HARDY Coq D'Or Pineau des Charentes

\$21.15

\* Suggested retail price



	Product code	24208
\$	Licensee price	\$19.61
110	Format	12x750ml
	Listing type	SAQ General listing
Č	Status	Available
•	Type of product	Mistelle wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Poitou-Charentes
•	Appellation	Pineau des Charentes
<u></u>	Classification	Not applicable
##*	Varietal(s)	Ugni blanc 40 %
#	Varietal(s)	Folle blanche 30 %
##*	Varietal(s)	Colombard 30 %
%	Alcohol percentage	17%
<b>3</b>	Colour	White
	Sugar content	140
<b>T</b>	Closure type	Standard crown cap
$\blacksquare$	Aging vessel type	Ready to drink



## **ABOUT THIS WINERY**

The House of Hardy owes its name to a British gentleman, Anthony Hardy. As a good professional of wines and spirits, he regularly escapes from London to control the quality of the Charentes crus. He succumbed to the charm of the region and eventually settled there. He founded the Maison Hardy in 1863. He adopted the Gallic cockerel as the emblem of his house.

## **TASTING NOTES**

Hardy Coq D'Or is a Pineau with a nice and shiny golden robe. Its very delicate bouquet develops hints of dried fruits, honey and dry linden. This Pineau has supple and strikingly ample attack, and reveals delightful fruity aromas and a pleasant harmony. The hints of fresh grapes of this well rounded and voluptuous Hardy Coq d'Or will totally appeal to you.

Food and wine pairing:

Ideal as an aperitif, it should be served chilled, without ice cubes. Delicious with foie gras, blue cheeses and de...