



**TRENEL**  
BENE FACIT ID QUOD BENE AMAT



\* 70 cl bottle

## TRÉS VIEUX MARC DE BOURGOGNE VINTAGE 2001 45°

The distillation of wine marc from Burgundy is a tradition dating from the 17<sup>th</sup> century. Nowadays, they're produced in the whole area of Burgundy with many different grape varieties and wine-making processes.

Produced in Côte de Nuits, the Trés Vieux Marc de Bourgogne Trénel is aged during more than 15 years in oak casks and barrels.

We distillate the marc of 100% destemmed Pinot Noir and Chardonnay, giving a nice roundness to the brandy.

### Tasting

The Trés Vieux Marc de Bourgogne Trénel is a beautiful yellow amber in color. Its nose is fruity and complex, mingling aromas of orange peel and raspberries with notes of polished wood and pine resin.

The maturing in vats gives it characteristic smoked, vanilla and toffee aromas. In the mouth, it is round and pleasant. The long aging has melted the sensation of alcohol.

### How to drink and serve

Chilled or at room temperature, serve it after a gastronomic meal. The coolness will soften the alcohol and the warmth bring out all the aromas. The choice is yours!

[www.trenel.com](http://www.trenel.com)

Trénel Fils – 33, Chemin de Buéry – 71850 Charnay les Mâcon – contact@trenel.com – Tél : 33 (0)3 85 34 48 20 – fax : 33 (0)3 85 20 55 01

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