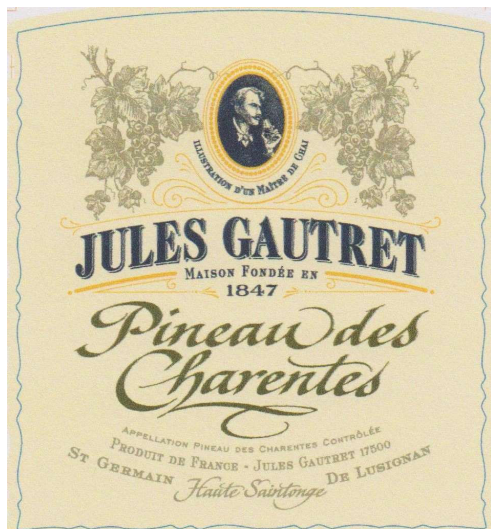


JULES GAUTRET

PINEAU DES CHARENTES BLANC



Jules Gautret was a family estate formed in 1818 when brothers Jacques and Étienne Gautret acquired Château de Jonzac in Charentes. In 1847, the Château became the spirits trading company “Gautret & Fils” founded by Jacques and Françoise Gautret’s son: Louis François Jules Gautret. Over the next few decades, Jules Gautret built up the brand reputation by uniting winegrowers and creating partnerships with them. It remained a family business for five generations until 1959, when a group of 60 winegrowers took a stake in the family company, creating a winegrower cooperative called Maison Ansac. Today, Maison Ansac manages the Jules Gautret brand, maintaining the excellence in quality and production of Pineau des Charentes and fine Cognacs. The grapes mainly come from Charente-Maritime, particularly the Pays Royannais area.

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| Region: | Charentes |
| Appellation: | Pineau des Charentes |
| Owner: | Maison Ansac |
| Established: | 1847 |
| Farming Practices: | Sustainable |
| Grape Varieties: | Ugni Blanc (80%), Colombard (10%), Sauvignon (8%) and Montils (2%) |
| Age of Spirits: | 3 years (minimum requirement is 1 year aging) |

Distillation and Aging: Pineau des Charentes is in the Vin de Liqueur category of French aperitifs and after dinner drinks. It is made by combining unfermented grape juice with finished Cognac, for a sweet fortified wine that is under 20% alcohol with a touch of fruitiness. Pineau des Charentes has a minimum aging requirement of one year; Jules Gautret is aged for 3 years in Limousin oak barrels.

Tasting Notes: A beautiful copper-orange color. The nose is subtle with expressive aromas of preserved fruits – peaches, pears, apricots and plums. Well-rounded and finely balanced on the palate it has a refreshingly long, aromatic finish. Pineau des Charentes Blanc can be served chilled as an aperitif, enjoyed on ice with an orange peel or used to create unique cocktails. It can also be paired with fruit desserts, blue-veined cheeses and fine pastries.

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