

FINE DE LA MARNE

The copper colour is tinged with soft hints of red. The first tears are quite smooth but slow. After some twenty seconds, they are followed by thick and heavy second tears. The concentration of this Fine in the glass is quite noticeable.

The deep nose immediately offers rancio aromas (old brandy aged in oak barrels), milk caramel, Bourbon vanilla and roasted notes. It is full-bodied, complex and alluring.

A few minutes later, grilled bread and pear liqueur complement the aromatic palette, while milder notes such as cocoa and grilled hazelnuts add a touch of elegance. The nose is generous, complex and refined.

The following day, the impression lingers: the same aromas are found in the glass, which proves the persistence of this Fine.

The attack is smooth on the palate and the concentration of the aromas is immediately striking. This Fine is full-bodied and warm, and delicately structured by its acidity and its tannins. Its texture on the palate is remarkably creamy and forecasts a rich finish.

The finish is exceptionally long and lasts for 14 to 15 seconds. The last impression is rather refreshing and slightly astringent, leaving a feeling of purity.

In order to reveal its full aromatic palette, this flamboyant, flaming and deliciously warm brandy should be served at around 18°C in a deeply curved glass. It may surprise brandy connoisseurs...

This Fine is perfect as a digestive, but could also be an exquisite companion to apple and pear desserts, "Tarte Tatin" and croquebouches. Brandy connoisseurs could also enjoy it with a powerful Havana cigar or dark chocolate.

Franck Wolfert