



Maxime Trijol Elegance

In 1859, Maxime Trijol installed their first still in Saint-Martial-sur-Né: the heartland of Cognac, France. In 1962, Maxime Trijol became a professional distillery, and today it employs an impressive twenty-two stills of 2,500 litres each. Maxime Trijol passed his vineyard and distillery on to his son Jean-Jacques Trijol in 1972. The property is now owned and operated by Jean-Jacques and his two daughters, who are the sixth generation of Trijols to take over their family's business. One daughter is the Master Distiller and the other is the Master of Cellar. Together, they work to enhance the best of their vines utilizing both new techniques and traditional methods. Maxime Trijol is distinctive amongst many of their peers in that they are one of a very few distilleries that partake in every step of the distillation process. They grow their own grapes, distill and age the wine, and even bottle their finished products. Maxime Trijol excels at honoring tradition and the importance of every step in creating their products from the vine to the bottle. Maxime Trijol Elegance was awarded a Gold Medal by NYISC.



Technical Details

COUNTRY OF ORIGIN: France

TYPE OF SPIRIT: Cognac

GRAPES: 100% Ugni Blanc all grown in 100% Grande Champagne

MATURATION: On the lees for 4-5 years in French Oak barrels mainly from the Limousin Forest

PROOF: 80

RATINGS

Gold Medal, NYICS: *"Golden yellow. A remarkable finesse, with a floral fruity bouquet showing some subtle oaky spice. Superb length on the palate with lovely balance and harmony."*

Product Specs

ABV: 40%

UPC: 3544680000976

QPC: 12

CASES PER LAYER: 11

CASES PER PALLET: 55



Great spirits from great places!