

**COURVOISIER – COGNAC FINE CHAMPAGNE – APPELLATION FINE CHAMPAGNE
CONTRÔLÉE – LE COGNAC DE NAPOLEON – PRODUCED AND BOTTLED BY
COURVOISIER 16200 – JARNAC – FRANCE 40%**

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. The colour is amber with chestnut reflections.

At the olfactory analysis, I find a good quantity of scents which well accompanies with the quality of the odours. The perfumes, which compose the olfactory *bouquet*, are all clear, neat and limpid. As the description of the olfactory sensations, it is easy to identify the white chocolate, the curry, the orange, the lemon flower, the yellow plum and the vanilla.

At the gustative and retro-olfactory analysis, the heating sensation justified for the alcoholic percentage of the spirit is the first, then the scents of lemon flowers and orange remain and come back to confirm the fine preparation of the spirit.

MY PERSONAL OPINION: a dense spirit full of odours at the nose; these odours want to confirm and enhance themselves at the mouth with the retro-olfactory sensations (lemon flowers and orange); its persistence (24 seconds) is not so high. As regards the typology conformity, I find it in perfectly correspondence to its typology.

This Courvoisier is the ideal spirit at the end of the meal.