



HOW TO DRINK COGNAC

Mexico City, June XX 2021- Think a century ahead. Each LOUIS XIII decanter is the life achievement of generations of cellar masters. LOUIS XIII has the time as one of its main ingredients, offering flavors and fragrances that only can be found through mastering the art of cognac, art that is borne in our tierçons and experience it with a special ritual that gives us a closer look at what makes LOUIS XIII so unique.

The wave of time that comes with LOUIS XIII becomes a wave of sensations through a thoughtful way to taste it. By going step by step, starting from the nose that reveals elegant and light perfumes, then going to the palate, the moment that defines our first and the most meaningful encounter with this magnificent cognac, the wide range of aromas and flavors is presented to us in the right and precise way.

Opulence and vivacity, density and lightness, these paradoxes create the tension and balance that defines this cognac.

LOUIS XIII is best savoured drop by drop.

Place a drop on your lips first, to prepare the palate, and let the wave rise. Experience the myriad combinations, floral, light, opulent and intense. With a complexity that takes decades to master, LOUIS XIII evokes notes and scents of myrrh, honey, dried roses, plum, honeysuckle, cigar box, leather, figs, passion fruit. Aromatic reminiscences that spark buried memories and experience from times past. LOUIS XIII is the fragrance of time.

Experience the many facets of LOUIS XIII with these fine food pairings

This union with one of the world's most luxurious foods prolongs the timeless pleasure of a pure LOUIS XIII tasting, its multiple sensations swelling in waves on the palate. Paired with the finest of caviars, for example, the LOUIS XIII expresses its full personality, pure and unaltered. Sampled on a mother-of-pearl spoon, the caviar's subtle ocean notes allow every facet of LOUIS XIII to shine through, revealing the key accord at the heart of its complex aromatic expression. Also, the gently salted, melt-in-the-mouth texture of the Bellota echoes the soft texture of LOUIS XIII, regaling the mouth with a fine, lingering finish with ample breadth. A lasting sensation that magnifies the silky smoothness of LOUIS XIII, heightening its plump density on the tongue. Both pairings trigger a textural vibration to exquisitely tickle the palate.



Caring for your decanter and the Art of preservation

We recommend using the crystal stopper to display and serve LOUIS XIII. For storing, it is best to use the cork stopper to preserve the full aromas of LOUIS XIII for the next tasting. To protect the decanter, it must be kept upright and preferably in temperatures below 20°C, shielded from humidity and direct sunlight. The decanter with its gold neck, its crystal stopper and the display mirror can be polished using a soft cloth.

At the moment the glass is empty, the body and spirit of LOUIS XIII remain. LOUIS XIII is the ultimate expression of the mastery of time.

PLEASE DRINK RESPONSIBLY

About LOUIS XIII Cognac:

Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for LOUIS XIII. Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century. LOUIS XIII is an exquisite blend of up to 1,200 eaux-de-vie sourced 100% from Grande Champagne, the first cru of the Cognac region. The legendary decanters have been made from fine crystal for generations, mouth-blown by some of the most skilled master craftsmen. LOUIS XIII features exceptional aromas evoking myrrh, honey, dried roses, plum, honeysuckle, cigar box, leather, figs and passion fruit.