



LOUIS XIII – DINNER & XIITH HOUR EXPERIENCES



LOUIS XIII DINNER

A unique culinary experience hosted by a LOUIS XIII Ambassador, including a guided journey through the rich heritage and legacy of LOUIS XIII Cognac.

Upon arrival, guests will be greeted with Champagne and hors d'oeuvres, followed by a multi-course meal with paired wine - caviar or Ibérico Bellotta ham pairing available.

To conclude the evening, the LOUIS XIII Ambassador will guide the guests through a multi-sensory tasting moment.

Guests will celebrate their entry into LOUIS XIII society, by taking home their own decanter







ENGRAVING

Each LOUIS XIII decanter is handcrafted and unique.

To add a special touch of your own, have it custom-engraved with your requested inscription.

The LOUIS XIII Society bespoke engraving service will inscribe your exclusive choice on your decanter's pure crystal.

A signature of your own to make your LOUIS XIII uniquely personal.





LOUIS XIII – EXPERIENCES – FOOD PAIRING

LOUIS XIII & CAVIAR

This opening experience is undeniably the most respectful match for Louis XIII. Paired with the finest of caviars, the King of Cognacs 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.



LOUIS XIII & WAFER-THIN BELLOTA SHAVINGS

The lightly salted, melt-in-the-mouth texture of the Bellota echoes the suave 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. A pairing that triggers a textural vibration to exquisitely tickle the palate.





LOUIS XIII - EXPERIENCES – CIGAR PAIRING



The Perfect Equilibrium

Arturo Fuente Opus X

Pairing notes: Spicy & Creamy

A spicy and creamy pairing in which the cognac adapts naturally and effortlessly to the notes of the cigar, accentuating the more subtle and elegant side of LOUIS XIII.



The Ultimate Union

Davidoff Millennium Blend Robusto

Pairing notes: Woody & Velvety

LOUIS XIII evolves equally, refining and rounding out the vigor, energy and strength of the Robusto Millenium Blend. It deploys flavors of roasted honey, prunes and raisins, dried figs, dates, candied quince, and elegant citrus fruit in syrup... resulting in a VELVETY, sweet finish.