

LOUIS XIII – DINNER & XIIITH 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







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 TIME COLLECTION THE ORIGIN-1874

LOUIS XIII presents The Time Collections a series of special limited editions showcasing milestones in the history of LOUIS XIII.

This First Edition of Time Collection, THE ORIGIN - 1874, commenorates the creation of LOUIS XIII. The original decanter was not quite the one the world has come to know.

Follow us on a journey to enjoy LOUIS XIII in a few different shades of pairing, which includes personally engraved miniature LOUIS XIII glass and your name on the LOUIS XIII wall of fame.

> FOR THE FIRST APPROACHER Accompanied with the finest chocolate selection

LOUIS XIII	15 ml	0713
LOUIS XIII	25 ml	\$250
LOUIS XIII	50 ml	1500

FOR THE ADVENTURERS Accompanied with bellotta bellotta - iberic ham

LOUIS XIII	15 ml
LOUIS XIII	25 ml
LOUIS XIII	50 ml

FOR THE CONNOISSEURS Accompanied with Finest Iranian beluga caviar served on mother pearl spoon and with all condiments on blinis.

Oue manu contains alleggens. If you suffer from allegge or insolerance, please let a member of the last term know sport placing your order.





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

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.