

How is White X made?

White X is made using the finest Ugni Blanc grapes with hints of other grape varietals and a youthful aging process to give it its unique yet simple taste profile.

Sent through a double distillation process and crafted in the heart of the Grand Champagne region of the Cognac AOC Region of France,

White X brings a fresh perspective to the historical and respected

WHITE X FAQs

category.

How has Quavo been involved in the process of creating White X?

Sazerac identified the consumer draw to white cognac and how it was only available in the Caribbean and through select Duty Free stores. In an effort to democratize white cognac, Sazerac got to work creating their own incredible blend to introduce to the US consumer. In pitching the brand and liquid to Quavo, he instantly fell in love with it, wanting to make it his own as a true partner. He is looking forward to introducing fresh creative and collaborations through the longstanding partnership.

