

COGNAC VSOP



Country: France
Category: Cognacs

Bottle size: 700 ml
ABV: 40 percent

ELABORATION

Age of product : 10 year old blend

Cru : PETITE FINE CHAMPAGNE - SINGLE ESTATE COGNAC

Terroir : Chalky, thin soils, giving way to high limestone content from the surface down. Montmorillonite clay provides good structure and water reserve.

Grape variety : Ugni Blanc & Colombard

Age of vines : 2 to 80 years old

Production : Batch distillation process, double distilled from white wine. Aged in French oak from Limousin and Tronçais forests.

TASTING NOTES

Delicate hints of fruit on the nose. Notes of wood and toffee, floral finish. To be enjoyed pure or with ice.

AWARDS

2012: Prix des Vinalies, Concours des Oenologues de France

DOMAINE DES BRISSENS DE LAAGE – THE BERTRAND FAMILY ESTATE -

Since 1731, in the heart of one of the two premier growing regions of Cognac, "Petite Fine Champagne", the Bertrand family has passed down from generation to generation, the art of cultivating the vines. Our 82 hectares of vines extend over a landscape with abundant limestone to regulate water and protect the vines from drought. The high limestone content of the soil ensures a limited production from the vines, but of superior quality. Single estate production, from grapes harvested exclusively in our vineyards, carries our personal guarantee of origin and authenticity.

COGNAC BERTRAND

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