

COGNAC XO

SPECIAL EDITION, LIMITED AND NUMBERED



Country: France Bottle size: 700 ml Category: Cognacs ABV: 40 percent

ELABORATION

Age of product: 35 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

Cedar wood, dried fruit and vanilla on the nose. Notes of candied fruit, walnut and cacao. Very long finish. To be enjoyed pure.

AWARDS

2014: Beverage Testing Institute, Chicago (IL), Gold Medal, 95 Points

2012: Medaille d'Or, Concours General Agricole de Paris

DOMAINE DES BRISSONS 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.