BAARDSETH

VSOP,
Fine Champagne Cognac

Our Fine Champagne Cognac is a blend of the two best crus of the Cognac region; Grande Champagne and Petite Champagne. The distillates obtained from these wines are aged separately in French oak casks, with a significant amount of new casks (up to 25%). The oak is carefully selected (36 months dry, majority of small grain oak), and the toasting of the casks is precisely defined (light to medium) to preserve the delicate notes of the Fine Champagne distillates. In these conditions, we allow our fresh distillates 4 to 6 years to mature, slowly evolving into a great spirit, full of balance and elegance.

tasting notes

Color Medium amber, dark copper and golden glints.

Nose Crystallized fruits appear first, with generous hints of dry apricot, orange peel, and prunes, followed by a “still fresh” mature grape note, light toasted oak, great round finish.

Palate Generous palate; dry and crystallized fruits attack, followed by vanilla and pastry notes, and spiced up by a light, but persistent smoky note, nice minerality, oxidized tannins and light rancio; very long-lasting finish.