Baardseth XO

Petite Champagne, Single Cru, Cognac

Our XO Petite Champagne Single Cru is obtained through the distillation of wines coming from this unique cru of the Cognac region. This area, located in the center of the region, has a typical soil consisting mainly of clay stone; which is basically a poor soil for agriculture but a great terroir for wine and cognac making. The Petite Champagne fresh distillate offers a wonderful minerality, very delicate pear, floral hints and even a fresh buttery nose. These delicate elements need more time than any other cru to reach maturation, with a minimum requirement of 10 years in oak.

Our Petite Champagne Single Cru is a blend of Cognacs aged 10 to 20 years, exclusively selected for their great elegance, typical of this terroir. We favor aging these Cognacs in humid, stable temperature cellars; carefully selecting specific “small grain” French oak casks, with light toasting.

tasting notes

Color Amber, copper and golden glints.

Nose Powerful, overwhelming nose, showing a great complexity from the start with a perfectly aligned balance of minerality and dry fruit notes; prunes, hint of crystallized citrus, blond tobacco and humid cellar, nice cognac rancio.

Palate Just as the nose, great flavorful start combining fruitiness, minerality and delicious oxidized hints (typical cognac rancio). Nice, light cigar box and old cellar hints adding some spiciness on the finish. Soft, smooth and long finish.