



# Camus VSOP

## Borderies Single Estate

### Cognac - Brown

<b>Region :</b>	Cognac-Charente
<b>Appellation :</b>	Cognac
<b>Designation :</b>	Borderies
<b>Cuvée :</b>	Borderies Single Estate
<b>Color :</b>	Brown
<b>Alcoholic degree :</b>	40 %
<b>Bottle size :</b>	70 cl



#### WINEMAKING

Sustainable viticulture.

Temperature-controlled fermentation, Alambic charentais, Double distillation.  
Ageing in oak barrel, Ageing on the lees, Elevage en barriques françaises.  
Sols argilo-calcaires.



#### TASTING

**APPEARANCE :** Orangi colour, bold, amber highlights.

**NOSE :** Aromatic, mineral, flowers aromas, orange blossom aromas, violet aromas, orange aromas, vanilla aromas.

**PALATE :** Fruity, plentiful, full-bodied, orange blossom overtones, oak hints, smooth, mineral, structured body, strong intensity, long length, cream hints.



#### SERVING

**SERVING TEMPERATURE :** Between 17° and 21°



**FOOD MATCHES :** For the aperitif, Cream desserts, Chocolate desserts, Fruit desserts, Digestif

- **COCKTAILS :** Pur, Pur ou sur glace, Sazerac, Side Car



#### REWARDS & RATINGS

International Wine & Spirit Competition 2015 : Gold medal

San Francisco World Spirit Competition 2015 : Double Gold Medal

International Review Spirits 2018 : Gold Medal

Beverage Tasting Institute 2015 : Gold Medal

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