



Produced by

  
DISTILLERIE  
TESSENDIER & FILS



## COGNAC PARK VS - CARTE BLANCHE

50% Fins bois : roundness, suppleness and smoothness

50% Petite Champagne : floral and fruity aromas

This cognac spends 6 months in new oak barrels to extract sweet and light aromas, then in matured casks. We find fruity notes (apricot, lychee and orange peel), floral (lime blossom, white flower) and slightly spicy (ginger, pink pepper and menthol).  
Grape variety : 100% Ugni blanc.

40°-70cl

### TASTING SUGGESTION

**Ideal for cocktails as it brings a fruity touch and an exceptional length in the mouth.**

### TASTING SUGGESTION

**Ideal for cocktails by the glass as it brings a round and fruity touch.**



## COGNAC PARK ORGANIC FINS BOIS

100% Fins bois : roundness, suppleness and smoothness

It is composed of 100% Fins Bois. This cognac spends 6 months in new oak barrels to extract the aromas with a certain tannin, then in matured casks. We find fruity notes (apricot and orange), floral notes of vine leaves, and slightly spicy (ginger).

Grape variety : 100% Ugni blanc.

40°-70cl



## COGNAC PARK VSOP

40% Fins bois : roundness, suppleness and smoothness

40% Petite Champagne : floral and fruity aromas

20% Grande Champagne : finesse and delicacy, floral aromas

This cognac spends 8 months in new oak barrels to extract sweet and light aromas, and then in matured casks. We find fruity notes (apricot, lychee and orange peel), floral notes (acacia and jasmine), lightly spiced by ginger and softened by vanilla.  
Grape variety : 100% Ugni blanc.

40°-70cl

### TASTING SUGGESTION

**Ideal for cocktails by the glass as it brings a fruity touch, richness and complexity.**





parkcognac



Cognac Park



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