



Produced by

COGNAC PARK CHAI N°8 SINGLE BARREL BORDERIES

100% Borderies : roundness, softness, floral aromas and subtle notes of violets

CHAI N°8 - LOT 92-94 spent 12 months in oak barrels and then was put in matured barrels. It has floral and sweet notes and a more spicy note with gingerbread and nutmeg.

Grape variety : 100% Ugni blanc.

limited edition - 43°-70cl



COGNAC PARK CHAI N°8 SINGLE BARREL PETITE CHAMPAGNE

100% Petite Champagne: floral and fruity aromas

CHAI N°8 – 21 ANS spent 12 months in oak barrels and then was put in matured barrels. We find fruity notes and a more spicy note with licorice and undergrowth..

Grape variety : 100% Ugni blanc.

limited edition - 43°-70cl

TASTING SUGGESTION

Perfect pure or on ice.

COGNAC PARK EXTRA GRANDE CHAMPAGNE



100% Grande Champagne : finesse and delicacy, floral aromas

This cognac spends 12 months in oak barrels then is put in matured barrels. It has fruity, floral and spicy notes, and a remarkable length and fullness on the finish.

Grape variety : 100% Ugni blanc.

40°-70cl

Millésimes COGNAC PARK 1970 à 1978 available on request

TASTING SUGGESTION

Perfect on its own, accompanied by a Cuban cigar, a chocolate fondant or a piece of salted butter caramel

TASTING SUGGESTION

It is ideal chilled as an aperitif or in cocktails. It also goes well with cheese, melon, crème brûlée or foie gras.

PARK PINEAU BLANC DES CHARENTES

It is composed of 76% grape must and 24% cognac eau-de-vie.

After a resting period of 6 months, the pineau is aged for a minimum of 18 months, including 12 in oak barrels. It has notes of apricot, fresh fig, dried fruits and nuts.

Grape variety : 50% Montils, 30% Colombard, 20% Ugni blanc

17°-75cl





COGNAC PARK



parkcognac



Cognac Park



EST. 1880
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