



Produced by



COGNAC PARK BORDERIES **MIZUNARA ORIGINAL**

Blend of 100% Borderies eaux-de-vie. This cognac spends 10 months in new oak barrels before being put into matured casks. At the end of its 4-year aging period, it will spend 6 months maturing in new Japanese oak barrels, the Mizunara. We find smoky and spicy notes with more fruity flavors of fig and cherry.

43,5°-70cl

TASTING SUGGESTION

It can be enjoyed pure or with a trout tataki. It can also enhance a slightly spicy marinade.

COGNAC PARK BORDERIES **MIZUNARA 12 ANS**



Blend of 100% Borderies eaux-de-vie. This cognac spends 10 months in new oak barrels before being put into matured casks. At the end of its 12-year aging period, it will spend 9 to 12 months maturing in new Japanese oak barrels, the Mizunara. We find candied fruit, smoked and oaky notes.

44°-70cl

TASTING SUGGESTION

Can be drunk neat or on ice.



COGNAC PARK BORDERIES **MIZUNARA SINGLE CASK 2004**

A unique batch of 100% Borderies eaux-de-vie distilled in 2004. This cognac spends 10 months in new oak barrels and then is put into matured casks. At the end of its aging period, the batch will be matured for 6 months in new Japanese oak barrels, the Mizunara, which will give smoky, spicy and floral notes.

44°-70cl

TASTING SUGGESTION

Can be drunk neat or on ice.





COGNAC PARK



parkcognac



Cognac Park



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