

Gilles Brisson

VS

Grande Champagne 1er Cru



About the Estate:

The Gilles BRISSON Family estate for 4 generations is located in Châteaubernard - cradle of the Grande Champagne appellation - 2 miles away from the city of Cognac. The estate does represent 65 hectares in total, 28 (69.16 acres) being devoted to Ugni-Blanc vineyard for Cognac production, and it is a rather a rather important size for a Grande Champagne independently run family estate. Cyril BRISSON is taking care of the estate since 1989, especially in charge of the distillation and ageing under the attentive help and accurate advices of his father. Cyril's young son, Alexis, is already learning from his father to keep and follow the tradition and so unique terroir and family expression.

The fabulous quality and value of the Gilles BRISSON Cognacs come from several reasons: A must for spirits; they are done respecting the traditions and thanks to more than a century of knowhow secretly applied and transmitted over the generations. Mid-October harvest and then, very attentive home-made distillation from Oct. 15th to Jan. 15th to get and only keep the "Coeur de Chauffe", then aged longer than the legislation requirements within the estates' cellars, fully estate bottling of course.

100% Eaux-de-Vies from the family vineyard in Grande Champagne appellation (not a drop from the Negoce), this exclusive origin gives Gilles BRISSON Cognacs the prestigious and rare Grande Champagne Appellation – 1er Cru de Cognac – Classification: a must in quality. All these qualities are offered to you at the best possible price, even now, when Cognac demand worldwide is higher than supply!

Tasting Notes:

Young and powerful Eau-de-Vie expressing all the character of the Grande Champagne terroir, dominated by fresh grapes aromas.

Press Review:

« Scented with baked apple and vanilla, this amber-hued brandy—aged three to four years—shows oak, cedar and chamomile tea up front. The finish is long and luxe, with lots of baking spice smoothed by elegant strokes of vanilla and almond. » - 91 Points & Best Buy, KN, Wine Enthusiast, December 2015

B+ Rating - Drinkerhacker, July 24, 2016

VINTAGE	NV
REGION	Cognac
APPELLATION	Cognac Grande Champagne
VARIETAL	100% Ugni-Blanc
ALCOHOL	40%
TERROIR	Limestone, clay, sandy
INFO	28 Ha (69.16 Acres) Estate distillation 3 to 4 years aging in oak barrels and casks (legislation: minimum 2 yrs) VS = "Very Special" Gift box available at additional cost upon request

Sustainable Agriculture Practices