

## Gilles Brisson

### VSOP

#### 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:

Subtle body, with ample bouquet of vanilla notes, already offering the elegance and flavors of a great Cognac as a digestif.

#### Press Review:

« Almost like dessert in a glass, this deep topaz-hued Cognac has a scent that evokes baked apple and dried orange peel. On the palate, more caramel and mocha emerges, flecked with baking spice and orange peel on the finish. » - Wine Enthusiast Top 100 Spirits of 2015, 94 Points & Best Buy, KN, Wine Enthusiast, December 2015

A Rating - Drinkhacker, July 24, 2016

<b>VINTAGE</b>	<b>NV</b>
<b>REGION</b>	<b>Cognac</b>
<b>APPELLATION</b>	<b>Cognac Grande Champagne</b>
<b>VARIETAL</b>	100% Ugni-Blanc
<b>ALCOHOL</b>	40%
<b>TERROIR</b>	Limestone, clay, sandy
<b>INFO</b>	28 Ha (69.16 Acres) Estate distillation 5 to 6 years aging in oak barrels and casks (legislation: minimum 4 yrs) VSOP = "Very Special" Old Pale Gift box available at additional cost upon request

**Sustainable Agriculture Practices**