

Gilles Brisson

X.O.

Grande Champagne 1er Cru



VINTAGE	NV
REGION	Cognac
APPELLATION	Cognac Grande Champagne
VARIETAL	100% Ugni-Blanc
ALCOHOL	40%
TERROIR	Limestone, clay, sandy
INFO	<p>28 Ha (69.16 Acres)</p> <p>Estate distillation</p> <p>18 to 22 years aging in oak barrels and casks (legislation: minimum 10 yrs)</p> <p>XO = Extra Old</p> <p>Gift box available at additional cost upon request</p> <p>Sustainable Agriculture Practices</p>

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:

More than 20 years of aging in our cellars give to our XO a great dark amber color, a deep and racy bouquet, a very ample and long finish, plenty of finesse and elegance.

Press Review:

Soon to come.