

Gilles Brisson

VS

Grande Champagne 1er Cru



About the Estate:

Cognac Gilles BRISSON is a 4th generation family-run estate located in Châteaubernard, 100% in the *Grande Champagne*, the highest quality Cru for Cognac. This allows Gilles BRISSON Cognacs to be labelled with the prestigious **Grande Champagne "1er Cru de Cognac"**.

Cyril BRISSON has been taking care of the estate since 1989, taking pride in the craft of distillation and ageing that he learned from his father. Cyril's sons Loan and Alexis are the next generation to learn the secrets of the family craft and keep the family's tradition.

Only 2 miles away from the city of Cognac, their estate totals 65 hectares, 32 (79 acres) of which is devoted to Ugni-Blanc vineyard for Cognac production. They were the 1st Cognac producers certified HVE 3, atop the "high environmental value" scale. Using only the grapes grown at the estate, the family harvests in mid-October harvest followed by careful distillation through the winter.

After distillation, only the "Coeur de Chauffe" is used and then aged in the estate's cellars. "Perfection takes time", which is why BRISSON Cognac is aged **years longer than the minimum requirements**. The Grand Champagne appellation already has such a refined and precise aromatic expression, and this additional aging delivers intense aromas and more silkiness that gives Gilles BRISSON its fabulous quality and value.

Tasting Notes: FRUITINESS - CHAMOMILLE - VANILLA

"An incredibly delightful and intoxicating French potion that envelops the senses with dangerously smooth aromatics and flavors of lavender, lilac, roses petals, bruised apricot, fresh vines leaves, Tahitian vanilla beans, overripe peaches, and black tea leaves with delicately smoky overlay" Strong Recommendation 2018 Ultimate Beverage Challenge.

Pairings: Ideal for classic cocktails such as Vieux Carre and Sidecar, to savor as a simple long drink with a splash of sparkling water or tonic, and even pair with salty, savory foods.

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 Pts & Best Buy**, KN, Wine Enthusiast

VINTAGE	NV
REGION	Cognac
APPELLATION	Cognac Grande Champagne
VARIETAL	100% Ugni-Blanc
ALCOHOL	40%
TERROIR	Limestone, clay, sandy
INFO	32 Ha (79 Acres) Estate distillation 3 to 4 years aging in oak barrels and casks (legislation: minimum 2 years) VS = "Very Special" Gift box available at additional cost upon request

Sustainable Agriculture Practices - HVE 3, farm certified having high environ-