

Gilles Brisson

VSOP

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: CANDIED FRUITS - WARM SPICE - SUCCULENT

"Richly layered aromas of dried cherry, wild flowers and light caramel waft from the glass. Very smooth on the palate with a touch of sweetness. Flavors of white stone fruit are cloaked in sweet baking spices that leave a lasting impression." 2018 Ultimate Beverage Challenge.

Pairings:

Ideal for more complex, savory cocktails, also a great aperitif with blue cheese, or digestif with dark chocolate and tiramisu desserts.

Press Review: **SILVER Medal**, 2018 San Francisco World Spirits Competition.

« 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 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 Aged at least 5 and up to 9 years in oak barrels and (legislation: minimum 4 years) VSOP = "Very Special" Old Pale Gift box available at additional cost Sustainable Agriculture Practices - HVE 3, farm certified having high environ-