

Gilles Brisson

NAPOLEON Grande Champagne 1er Cru



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 15 years average aging oak barrels (legal minimum: 10 years) "Napoleon" dates back to the 19th century, when Negotiants used this term to explain their oldest Cognacs dated back to Napoleon. Gift box available at additional cost

Sustainable Agriculture Practices - HVE 3, farm certified having high environmental value

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: ELEGANT - CEDAR - BUTTERSCOTCH

Round, mellow, subtle aromas and bouquet. Extremely distinctive thanks to these long years of ageing, prunes, licorice, and cedar notes. So classy!

Pairings:

An ideal, smooth and elegant sipping Cognac. Pairs with hearty or savory dishes, and chocolate desserts.

Press Review:

« Mixing luscious caramel and spice in the aroma, this amber Cognac is surprisingly light and delicate on the palate, showing elegant caramel, oak, tea, vanilla, sarsaparilla and clove. Give it a swirl in the glass; exposure to air yields butterscotch-like notes too. » - **93 Points**, KN, Wine Enthusiast