

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	32 Ha (79 Acres) Estate distillation 18 to 22 years aging in oak barrels and casks (legislation: minimum 10 years) XO = Extra Old Gift box & pictured cork: <i>available at additional cost upon request</i> 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"**.

Gilles BRISSON is the rare family grower in Cognac who forgoes the well-trodden road of selling to the big four houses. 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 follows a mid-October harvest followed by careful distillation from Oct. 15th through Jan. 15th.

After distillation, only the "Coeur de Chauffe" is used and then aged in the estate's cellars **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: RICH - COMPLEX - FIG - COCOA - SMOOTH

"An enjoyable mix of fruit, cocoa and spice makes the ideal for sipping a dessert pairing. Dried fig and plum aromas are echoed on the notably silky palate. It finishes long, with rich cocoa accented by cayenne and clove notes." Kara Newman

Pairing: A classy and luxurious sipping Cognac that will delight aged spirit lovers. Also harmonizes brilliantly with rich savory foods and for sure, an incredible way to finish a fantastic meal!

Press Review:

97 Points & "Top 100 Spirits 2020" Wine Enthusiast