



COGNAC  
PARK

# BORDERIES MIZUNARA 2004

## ABOUT COGNAC PARK

Cognac Park is the premier brand from Distillerie Tessendier, founded by Gaston Tessendier in 1880. Today, master blenders Lilian and Jérôme Tessendier- 4th generation brothers- oversee production, with the goal of distilling and blending cognacs that clearly express the terroir of four different growing regions: Grande Champagne, Petite Champagne, The Borderies, and Fins Bois. Each of our blends is created with purpose and vision, carefully balancing the nuances of the geography, climate, and aging conditions that are so important in cognac production.



## COGNAC PARK BORDERIES MIZUNARA 2004

This single cask, limited edition bottling of Cognac Park Borderies Mizunara is a 'single cru' cognac, produced from vineyard to bottle by the Tessendier family, on its estate at Domaine du Buisson in the Borderies growing region of Cognac. The eau-de-vie was distilled in 2004 and aged 15 years in French oak barrels, mainly from Limousin. After 10 months resting in new barrels, the cognac was transferred to used casks. At the end of its aging period in 2019, the blend was finished for 6 months in new Japanese oak barrels, made from Mizunara wood. Aged exclusively in humid Chai N°8 cellar, in the small town of Cognac, where only the best eaux-de-vie from the Tessendier estate are held to age.

**Bottles Produced:** 660

**ABV:** 44%

**Net Contents:** 750 ml

**Appearance:** Bright gold with flashes of copper.

**Aroma:** Gourmet notes of tarte tatin, candied cherries, and walnuts. Delicate, spiced aromas of clove and cigar box with a hint of eucalyptus.

**Tasting notes:** Powerful, but structured. Red fruits, toffee, and spices. Long finish with walnut and white pepper.

## ABOUT THE BORDERIES

In the Cognac region, there are six different growing regions, referred to as the six crus. Today, in its fourth generation of family ownership, the Tessendier distillery and vineyards are composed within an estate of more than 60 acres in the heart of one of the most exclusive growing areas of Cognac: The Borderies. The soil in the Borderies cru is composed of more clay and flint. These cognacs are generally nuttier and often have toffee flavors with tones of violets on the nose. They age somewhat quicker than those from the two Champagnes and can often be at their optimum quality in as little as 30- 40 years.

BACK BAR PROJECT