



PARK

BORDERIES MIZUNARA

Japanese Oak Cask Finish

The Park Collection has a pure, delicate and complex style, featuring the best expressions of our terroirs.

WHAT IS PARK BORDERIES MIZUNARA?

*A unique alliance
between a Single Cru Borderies and the Mizunara oak.*

Mizunara is a varietal of rare oak from Japan used to create barrels destined for aging Japanese premium spirits.

This Borderies cognac is marked by its soft, round taste and floral notes, revealing its power in the culmination on the palate. The finishing in Japanese oak casks brings unctuousness and depth and confers complex, spicy notes. It is a marriage that gives birth to an exclusive product.



CAPACITY

Available in 750 ml.

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CRU

This cognac is 100% from Borderies, the most exclusive of the 6 terroirs in the Cognac region, which is characterized by round, floral and sweet eaux-de-vie, with subtle hints of violets.



DISTILLATION

The process of double distillation using traditional copper pot stills (30hl) makes it possible to obtain complex, finely elaborated spirits. This is known as the 'Charentais method.'



AGING

Park Borderies Mizunara is aged for a total of 4 years in 400L French oak barrels, mainly from the Limousin forest. The cognac will spend 10 months in new barrels first, after which it is transferred to mature casks.



FINISHING

At the end of its aging period, the cognac is rested for 6 months in new Japanese oak barrels of the Mizunara varietal. These have a capacity of 500 liters.



MEDALS AWARDED TO PARK BORDERIES MIZUNARA

SINGAPORE INTERNATIONAL COMPETITION
GOLD 2018

SHOGUN JAPAN SPIRITS COMPETITION
SILVER 2018

DEGUSTATION

After sipping your Park Borderies Mizunara, leave a little in the bottom of your tasting glass. Return to the glass a few minutes later and inhale the perfume of Park Borderies Mizunara once again. You should discover a host of new aromas, further expanding your appreciation of this distinctive cognac.

Note from the Cellar Master:

"When enjoying the bouquet of your cognac, close your eyes in order to fully focus on the sensory impressions and give free rein to your memories and imagination."



www.cognac-park.com



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THE COGNAC AROMA WHEEL

Fifty leading chefs, sommeliers, cellar masters, tasting experts and specialist journalists joined forces to describe and define the rich aromatic palette of cognac. The fruit of these four days of intensive tasting and discussion is presented here: **The Cognac Aroma Wheel.**

A Cognac has a multitude of complex and mixed aromas. Some of these will be dominant and make more of an impact on your nose and your palate.



HOW TO ENJOY

The finesse and elegance of Borderies Mizunara accompanies the tataki of trout and is refreshed by the acidity and the crispy of the apple. The floral aromas and subtle oakiness of this cognac enhance the slightly spicy marinade of lemongrass and ginger flavors.

