



PARK

◀ COGNAC ▶



**FOR NEARLY 150 YEARS, OUR FAMILY BUSINESS HAS BEEN DEEPLY
ROOTED IN THE VIBRANT HEART OF THE COGNAC REGION...
DISCOVER THE STORY THAT DEFINES US!**



IN THE **1 8 8 0**s, GASTON TESSENDIER WAS A DEDICATED MATHEMATICS TEACHER, BUT HE ALSO NURTURED THE FAMILY VINEYARD "**DOMAINE DU BUISSON**," BEAUTIFULLY SITUATED IN THE HEART OF THE PRESTIGIOUS **LES BORDERIES** AREA IN THE COGNAC REGION. WHILE TENDING TO THE VINES DEMANDED BOTH TIME AND DEVOTION, IT WAS A TRUE LABOR OF LOVE FOR GASTON.



HIS SON CLAUDE EMBRACED THE LEGACY, EAGER TO REFINE THE **ART OF DISTILLATION** WITH HIS TECHNICAL EXPERTISE. HE IMMERSSED HIMSELF IN THE METHODS AND INSTRUMENTS OF DISTILLATION AND AGING, BEFORE SHARING HIS INVALUABLE KNOWLEDGE AND FERVOR WITH HIS OWN SON.



A TALE OF TOGETHERNESS

TODAY, THE TWO BROTHERS, **JÉRÔME AND LILIAN TESSENDIER**, REPRESENTING THE FOURTH GENERATION OF THIS PASSIONATE FAMILY, CARRY FORWARD THE LEGACY, THE APPRECIATION FOR EXQUISITE EAUX-DE-VIE, AND THE MASTERY THAT HAS BEEN HANDED DOWN THROUGH THE YEARS.

AS CELLAR MASTER AND MASTER BLENDER, THEY UNITE THEIR TALENTS IN THE **ART OF BLENDING**, COMMITTED TO FORGING REMARKABLE SPIRITS BRANDS, WITH THE CROWNING JEWEL BEING: PARK COGNAC!

"OUR UNWAVERING QUEST FOR INNOVATION, OUR TRAVELS, AND THE SHARING OF CONSUMPTION HABITS UNVEIL NEW HORIZONS AND GUIDE US TOWARD FRESH AUDIENCES."

Jerome Tessendier



1993

WITH A VISIONARY SPIRIT, **DOMINIQUE PARK**, HAILING FROM SCOTLAND, BECAME ENCHANTED BY THE COGNAC REGION AND DREAMED OF CRAFTING A UNIQUE COGNAC THAT WOULD CARRY HIS NAME.

HE ENCOUNTERED JÉRÔME TESSENDIER, AND, UNITED IN PURPOSE, THEY ESTABLISHED THE PARK COGNAC COLLECTION. JÉRÔME, ATTUNED TO DOMINIQUE'S DREAMS, **CRAFTED BESPOKE BLENDS** AND USHERED IN THE FIRST "CRAFT" COGNACS.

2008

DOMINIQUE PARK IS PASSING THE TORCH, AND THE TESSENDIER DISTILLERY IS STEPPING UP TO **TAKE THE HELM OF PARK COGNAC**, WHICH IS NOW BECOMING A CHERISHED PART OF THE HOUSE'S PORTFOLIO.



**PARK COGNAC
UNVEILS A WARM AND
ELEGANT CHARACTER.**



THE DAWN

UGNI BLANC GRAPES FLOURISH IN OUR CHERISHED "CRU" (AREA): **LES BORDERIES**. THROUGH METICULOUS CARE OF OUR VINES, WE GATHER GRAPES AT THE DAWN OF AUTUMN, RADIANT IN THE SUNLIGHT AND BRIMMING WITH THEIR NATURAL ACIDITY.

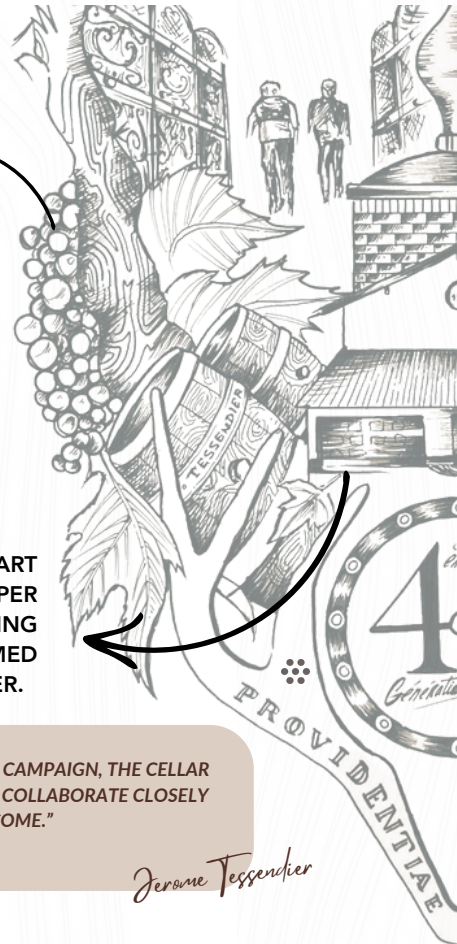
WE DELVE INTO THE RICH **DIVERSITY OF ORIGINS**, INCLUDING GRANDE CHAMPAGNE, PETITE CHAMPAGNE, AND FINS BOIS, WHERE THE VARYING AMOUNTS OF LIME IN THE SOILS BESTOW OUR COGNACS WITH DISTINCT ORGANOLEPTIC AND FLAVOR PROFILES.

IN OUR DISTILLERY NESTLED IN JARNAC, WE EMBRACE THE ART OF **DOUBLE DISTILLATION** WITHIN OUR GLEAMING COPPER STILL. EACH DAY, THE DISTILLER HONES HIS CRAFT, STRIVING TO CREATE EAUX-DE-VIE THAT FULFILL THE ESTEEMED STANDARDS OF THE CELLAR MASTER.

"DURING THE DISTILLATION CAMPAIGN, THE CELLAR MASTER AND THE DISTILLER COLLABORATE CLOSELY TO REACH THE FINEST OUTCOME."

KNOW-HOW

Jerome Tessendier





THE CELLAR MASTER CAREFULLY CURATES BATCHES AND METICULOUSLY CRAFTS THE UNIQUE **AGING PROGRAM** FOR EACH QUALITY DESTINED TO JOIN THE PARK COGNAC COLLECTION.

IN OUR CELLARS, NESTLED NEAR THE CHARENTE, THE OAK BARRELS STAND PROUDLY IN A DARK AND HUMID AMBIANCE, CREATING THE **PERFECT CONDITIONS** FOR THE MATURATION OF OUR EAUX-DE-VIE.

"A CELLAR MASTER CANNOT CRAFT A COGNAC WITHOUT HIS COOPER, WHO OPERATES WITH METICULOUS PRECISION."

Jerome Tessendier



THE COLLECTION



BLENDED



ORGANIC





❖ SINGLE CRU ❖

❖ MIZUNARA ❖

PINEAU DES
CHARENTES ❖

BLENDED



VS

CARTE BLANCHE 40°-70cl



Matured for 3 to 6 years in French oak barrels, this cognac embodies the dedicated craftsmanship of the cellar master, elevating young eaux-de-vie to craft a refined and delightful spirit.



Its floral essence and the vibrancy of its fruity notes will ignite the imagination for crafting bold cocktails.

SOFTNESS



STRENGTH



FRUIT



FLORAL



SPICE



To be savored as an aperitif with a refreshing ice cube or blended into a delightful cocktail.

BLENDED



VSOP

REFLET CUIVRÉ 40°-70cl



Crafted from a harmonious blend of eaux-de-vie, each aged gracefully between 5 and 10 years in exquisite French oak barrels.



This exquisite and refined cognac, enriched with hints of citrus fruits, delightful spices, and sun-dried apricots, promises to provide you with a wonderful tasting experience.

SOFTNESS



STRENGTH



FRUIT



FLORAL



SPICE



It can be savored as an aperitif at cellar temperature or in a graceful tulip glass.

BLENDED



XO

NECTAR DORÉ

40°-70cl



Crafted from a harmonious blend of eaux-de-vie, each aged between 10 and 25 years in venerable French oak barrels, nestled within the “Paradis” cellar of the Tessendier house.



This cognac stands out with its soft intensity and rich aromatic tapestry. It unveils scents of dried fruits and gingerbread, gracefully accompanied by hints of blond tobacco and liquorice, creating a delightful finish on the palate.

SOFTNESS



STRENGTH



FRUIT



FLORAL



SPICE



It is savored as a delightful digestif alongside blue cheese.

ORGANIC



VSOP

ORGANIC

40°-70cl



Crafted from organic wines, this reference embodies our dedication to an eco-friendly and responsible philosophy. This cognac, free from added colorings or sugars, matures for a minimum of 4 years in French oak barrels.

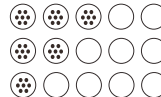


The balance of its floral and fruity notes beautifully embodies the essence of the Petite Champagne terroir.

SOFTNESS
STRENGTH



FRUIT
FLORAL
SPICE



Perfect for crafting cocktails or enjoying refreshing beverages!

SINGLE CRU



XO BORDERIES

BLOSSOM 40°-70cl



This cognac honors the cherished land of the Tessendier Distillery: the Borderies. Crafted from a harmonious blend of eaux-de-vie, each aged for 10 to 15 years in exquisite French oak barrels.



It boasts gentle fragrances of violet and candied fruit, unveiling a stunning intensity that lingers on the finish.

SOFTNESS



STRENGTH



FRUIT



FLORAL



SPICE



It pairs beautifully with a rich chocolate fondant or a delicate crème brûlée.

SINGLE CRU



XO FINE CHAMPAGNE

CIGAR BLEND 43°-70cl



Crafted from a harmonious blend of Grande and Petite Champagne eaux-de-vie, each aged between 25 to 35 years, this exquisite spirit undergoes maturation in venerable French oak barrels within the Chai Paradis of the Tessendier house. The extended aging process in a humid cellar fosters an extraordinary concentration of its captivating aromas.



A remarkable and harmonious cognac that will enchant enthusiasts of aged eaux-de-vie.

SOFTNESS



STRENGTH



FRUIT



FLORAL



SPICE



It is savored in a tulip glass or a balloon glass alongside a fine cigar.

SINGLE CRU



EXTRA GRANDE CHAMPAGNE

HÉRITAGE

40°-70cl



The essence of expertise at the Tessendier Distillery, this remarkable creation is born from a blend of Grande Champagne eaux-de-vie, aged gracefully for 30 to 40 years.



The extended maturation in the cool, humid embrace of the cellars breathes life into a cognac that is both rich and complex. It is a legacy passed down through generations of cellar masters, each dedicated to perfecting the balance and finesse of this extraordinary spirit.

SOFTNESS



STRENGTH



FRUIT



FLORAL



SPICE



For the best tasting experience, pour 2 cl into a beautifully aerated tulip glass.

MIZUNARA



BORDERIES MIZUNARA

5 YEARS OLD

43.5°-70cl



This cognac, infused with a modern flair, is matured for 5 years in French oak barrels and subsequently enhanced for several months in Japanese Mizunara oak barrels, a hallmark of the Tessendier Distillery. This exceptional finishing bestows it with a profound character and a distinctive aromatic profile.



A harmonious blend of the floral, sweet, and creamy essence of Borderies, intertwined with the spicy and incense nuances imparted by the Japanese barrel. This creation will enchant those who seek true originality.

SOFTNESS



STRENGTH



FRUIT



FLORAL



SPICE



Perfectly served in an ice ball glass!

MIZUNARA



BORDERIES MIZUNARA

12 YEARS OLD 44°-70cl



This cognac, infused with a modern flair, is matured for 12 years in red French oak barrels and then elegantly refined for several months in Japanese Mizunara oak barrels, a hallmark of the Tessender Distillery.



An exquisite harmony between the velvety smoothness, nurtured by the maturation of aged Borderies eaux-de-vie, and the bold intensity of spicy and smoky undertones imparted by Japanese wood.

SOFTNESS



STRENGTH



FRUIT



FLORAL



SPICE



Savor it in a tumbler glass for an extraordinary tasting adventure!

PINEAU DES CHARENTES



PINEAU DES CHARENTES ECLAT BLEUTÉ



This aperitif emerges from a unique fusion of fresh grape juice and carefully chosen cognacs, crafted with devotion. It matures for a minimum of 18 months in oak barrels.



It presents a luxurious bouquet of apricot, ripe figs, and nuts. It can be savored over ice or crafted into delightful cocktails. When paired with tonic, it creates a stunning harmony of freshness and indulgence.

SOFTNESS



STRENGTH



FRUIT



FLORAL



SPICE

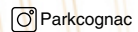


It can be savored over ice or mixed with sparkling water for a refreshing experience.



PARK

◀ COGNAC ▶



sales@distillerie-tessendier.com

94 Rue Robert Daugas

16100 Cognac - France

EN - Oct 24