



Cognac Park is the premier brand from Distillerie Tessendier, founded by Gaston Tessendier in 1880. Today, master blenders Lilian and Jérôme Tessendier - 4th gen. 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.



VS
CARTE BLANCHE



VSOP



FINS BOIS ORGANIC
SINGLE CRU



PARK
PINEAU DES CHARENTES



XO GRANDE CHAMPAGNE
TRADITIONAL RESERVE



CIGAR BLEND
VIEILLE FINE CHAMPAGNE



EXTRA
GRANDE CHAMPAGNE



BORDERIES
SINGLE VINEYARD

PRICING



BORDERIES
MIZUNARA



BORDERIES
MIZUNARA 2004



BORDERIES
MIZUNARA 12 YEARS



COGNAC PARK

FINS BOIS ORGANIC SINGLE CRU

Cognac Park emphasizes its commitment to a responsible environmental approach by crafting a cognac made with organic grapes grown in the clay-limestone soil above the Charente Valley in the Fins Bois cru. No caramel or sugar are added to this blend.

Volume: 750 mL | **ABV:** 40%

Age: Minimum 3 years

Blend: 100% Fins Bois

Barrels: Light toast

Appearance: Radiant Gold

Aging: Six months in new French oak then transferred to used casks.

• Certified USDA Organic and Bio

Aroma & Tasting Notes: Soft aromas of vine flowers, orange, apricot, pear, and ginger. Finishing with deep stone fruit, cherry, purple flowers, and nuts abound.

XO CIGAR BLEND VIEILLE FINE CHAMPAGNE

For this blend, Tessendier set out to make a Cognac that was unabashedly cigar-friendly, meaning it has high intensity and fruity character, resulting from long aging. We blend Cognacs from the two Champagne growing regions, aged at least 30 years.

Volume: 750 mL | **ABV:** 40%

Blend: Grande Champagne and Petite Champagne

Barrels: Medium toast

Appearance: Deep Walnut

Aging: One year in new oak then transferred to used casks.

Aroma & Tasting Notes: Round and long with hints of mango, cacao, saffron, clove, and cigar box. Complex finish with rich gingerbread, and cedarwood lingers on the palate.

BORDERIES MIZUNARA

Mizunara is a rare variety of oak from Japan used to create barrels mostly used for aging Japanese whiskies. We apply a six month cask finish to a blend of single cru cognac from the Tessendier family estate in the esteemed Borderies growing region.

Volume: 750 mL | **ABV:** 43.5%

Age: Minimum 4 years

Blend: 100% Borderies

Barrels: Light toast and light char

Appearance: Bright gold with flashes of copper

Aging: Four years in used French oak, then transferred to new Japanese casks made from Mizunara wood for six months.

Aroma & Tasting Notes: Fresh apricot, fig and plum.

Soft and round with fruit and spice notes of cinnamon and clove

VS CARTE BLANCHE

The light, vibrant character of Petite Champagne is present in this blend. Fresh, young, and soft, Cognac Park VS Carte Blanche is ideal for use in cocktails. Carte Blanche grants bartenders freedom to use it in ways that suit their personal style.

Volume: 750 mL | **ABV:** 40%

Age: Minimum 3 years up to 6 years

Blend: Fins Bois (50%), Petite Champagne (50%)

Barrels: Light toast

Appearance: Golden Oak

Aging: Six months in new oak, then transferred to used casks.

Aroma & Tasting Notes: Pleasing aromas of linden blossom, apricot, banana, pear, ginger. Light in body and finishes with dried fruits, pepper (pink), lychee, orange zest, and white flowers.

PARK PINEAU DES CHARENTES

Park Pineau is a blend of juice from grapes grown in the Cognac region and the cognac brandy itself. The result is a delicate, floral French aperitif that drinks like slightly sweet white wine. Best served chilled or used like vermouth in cocktails.

Volume: 750 mL | **ABV:** 17%

Age: 2-4 years

Blend: Montils (50%), Colombard (30%), Ugni Blanc (20%)

Barrels: Light toast | **Appearance:** Pale Golden

Aging: Rests in stainless steel vats for 6 months, then is racked to be aged a minimum of 18 months including 12 months in oak barrels. Pineau Park is aged between 2 and 4 years.

Aroma & Tasting Notes: Particularly delicate and floral, attractive to the nose and pleasant on the palate. Its fresh and juicy character is reinforced by the vigor of the young eau-de-vie.

EXTRA GRANDE CHAMPAGNE

The pinnacle of the Cognac Park range, this cognac is a blend of the best eaux-de-vie of the Grande Champagne, the premier growing region in Cognac, all aged at least 40 years in the Tessendier family cellar on the serene banks of the River Charente.

Volume: 750 mL | **ABV:** 40%

Age: Minimum 40 years old

Blend: 100% Grande Champagne | **Barrels:** Light toast

Appearance: Dark Amber

Aging: Park Extra is aged in oak barrels with a capacity of 350 liters. After twelve months in new barrels, the cognac is transferred to used casks, mainly from the Limousin forest.

Aroma & Tasting Notes: Aromas of quince, coconut, licorice, and truffle on the nose. Viscous and honeyed with additional notes of leather, candied orange, and nougat. Mellow and finessed on the palate, with great length. Concentrated sweetness with a hint of toasted coconut on the extremely long finish.

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 six 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.

Volume: 750 mL | **ABV:** 44% | **Bottles Produced:** 660

Appearance: Bright gold with flashes of copper

Aroma & Tasting Notes: Gourmet notes of tarte tatin, candied cherries, and walnuts. Delicate, spiced aromas of clove and cigar box with a hint of eucalyptus. Powerful, but structured. Red fruits, toffee, and spices. Long finish with walnut and white pepper.

VSOP

Cognac Park VSOP is a unique mix of clear, crisp flavors. The eaux-de-vie are selected from three growing regions: Fins Bois, Grande Champagne and Petite Champagne. This artisan blend shows light fruits, with flambéed banana and fresh vine peaches.

Volume: 750 mL | **ABV:** 40%

Age: Minimum 5 years up to 10 years

Blend: Fins Bois, Petite Champagne, Grande Champagne

Barrels: Light toast

Appearance: Deep Honey

Aging: Eight months in new oak, then transferred to used casks.

Aroma & Tasting Notes: Vibrant, fresh aromas of apricot, ginger, and vanilla bean. A softer palate entry builds to a full, round, and rich mouthfeel, delivering bright, fresh flavors of lychee, orange zest, acacia, and jasmine.

XO GRANDE CHAMPAGNE TRADITIONAL RESERVE

The grapes for this blend are grown exclusively in Grande Champagne, recognized as the premier growing region of Cognac. The blend consists of cognacs that are a minimum 20 years old. Extended aging ensures maturity and full aromatic richness.

Volume: 750 mL | **ABV:** 40%

Age: Minimum 20 years old

Blend: 100% Grand Champagne | **Barrels:** Medium toast

Appearance: Deep amber with flecks of mahogany

Aging: Twelve months in new oak, then transferred to used casks

Aroma & Tasting Notes: Round and long with intense aromas of almond, orange, banana, plum, and dried apricot. Complex finish with hints caramel, truffle, cocoa, apple, saffron, and lilac. Candied-salted hazelnuts, orange blossoms and roasted coffee beans jump out of the glass and linger on the palate. The mouthfeel is rich, balanced with both tannin and acidity.

BORDERIES SINGLE VINEYARD

One of the few cognacs available made exclusively from grapes grown in the Borderies, the smallest of the six Cognac growing regions, each step of production for this exceptional, nuanced cognac is performed by Maison Tessendier at their estate.

Volume: 750 mL | **ABV:** 40%

Age: Minimum 10 years up to 15 years

Blend: 100% Borderies

Barrels: Light toast

Appearance: Bright Maple

Aging: Ten months in new French oak then transferred to used casks.

Aroma & Tasting Notes: Intense and aromatic nose offering hints of dried fig, cinnamon, clove, coffee, and cedarwood. Complex and buttery finish with subtle floral notes.

BORDERIES MIZUNARA 12 YEARS

This 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 2007 and aged 12 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 9 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 aux-de-vie from the Tessendier estate are held to age.

Volume: 750 mL | **ABV:** 44% | **Bottles Produced:** 1,200

Appearance: Golden

Aroma & Tasting Notes: Notes of vanilla, marzipan, and peach flesh. Full, yet delicate. Bright floral notes, with hints of licorice stick and white pepper. Warm, voluptuous finish.