



COGNAC
PARK



BORDERIES
MIZUNARA



BORDERIES
MIZUNARA 2004



BORDERIES
MIZUNARA 12 YEARS

THE MIZUNARA OAK CASK

Mizunara oak casks hold a place among the most coveted aging vessels in the spirits industry.

The indigenous Japanese tree species takes at least 200 years to reach full maturity before it can be harvested and crafted into casks.

The wood's porous structure, lack of waterproofing oil enzymes, and crooked growth patterns make it difficult to transform into watertight casks, resulting in a high rate of leakage (~4%) above and beyond the normal annual rate of loss caused by the angel's share.

However, the long wait, difficult work, and loss of precious liquid are all worth it, as the tricky Japanese oak gifts our Cognacs notes of sandalwood, agarwood, and rich coconut, and a defined fruity character.

BACK BAR PROJECT

COGNAC PARK BORDERIES MIZUNARA RANGE



BORDERIES MIZUNARA

Mizunara is a rare variety of oak from Japan used to create barrels mostly utilized for aging Japanese whiskeys. To create Park Borderies Mizunara, we employ a unique barrel finish to a beautiful blend single cru cognac from the Tessendier family estate in the esteemed Borderies growing region. This cognac spends at least four years in lightly toasted French oak, followed by six months in Mizunara oak casks. The Mizunara cask finish brings intensity and depth, conferring notes of vanilla, cocoa, and spice. These rich notes meld seamlessly with the lighter, floral character of the Borderies cognacs. Produced in limited editions due to the difficulty of obtaining Mizunara casks, this cognac will definitely appeal to the whiskey palate, but it will be collectors who want to add this gem to their collection.

Volume: 750mL | 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

AWARDS AND ACCOLADES

Wine Enthusiast, 92 points, 2023



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: 750mL

ABV: 44%

Bottles Produced: 660

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.



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 eaux-de-vie from the Tessendier estate are held to age.

Volume: 750mL

ABV: 44%

Bottles Produced: 1,200

Appearance: Golden

Aroma: Notes of vanilla, marzipan, and peach flesh.

Tasting Notes: Full, yet delicate. Bright floral notes, with hints of licorice stick and white pepper. Warm, voluptuous finish.