



PINEAU PARK

PARK PINEAU DES CHARENTES

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.



PARK PINEAU DES CHARENTES

Cognac is distilled from grapes, and Pineau des Charentes is a blend of that region's grape juice, and the Cognac brandy itself. The result is a light, pleasant French aperitif that is just a little boozier than wine, with a touch of natural sweetness and a strong fruit character. Park Pineau des Charentes is best served chilled or on the rocks and is often used in craft cocktails or food pairings. Delicate and floral on the nose and pleasant on the palate, Park Pineau is composed of 76% grape juice and 24% eaux-de-vie aged for a minimum of 24 months.

Age: 2-4 years

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

Barrels: Light toast

Appearance: Pale Golden

Aging: Cognac aged for a minimum of two years in French oak. The grape juice and cognac are blended, rested in stainless steel vats for 6 months, then racked to be aged a minimum of 18 months in French oak barrels. Pineau Park is aged between 2 and 4 years.

ABV: 17%

Volume: 750 ml

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.

- French aperitif style; store in the refrigerator
- Enjoy within 30 days for best quality.