



COGNAC
PARK

VS CARTE BLANCHE

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.



COGNAC PARK VS CARTE BLANCHE

The light, vibrant character of Petite Champagne predominates this blend. Fresh, young, and soft in tannin, Cognac Park VS Carte Blanche is ideal for use in cocktails. To create this Cognac we blend eaux-de-vie from two regions - Fins Bois and Petite Champagne - and age a minimum of three years in lightly toasted barrels, with most of the blend spending closer to six years in barrel.

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.

ABV: 40%

Volume: 750 ml

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.

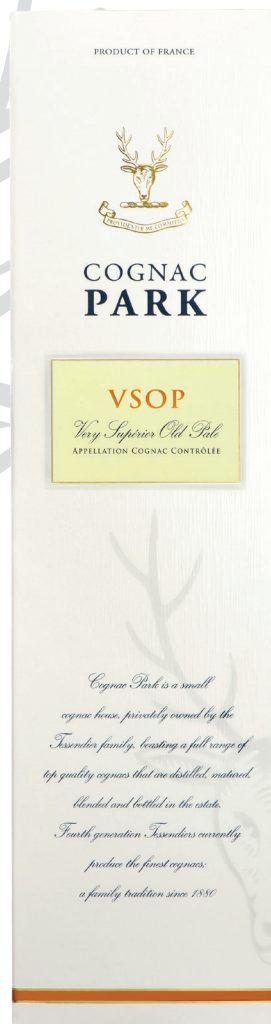


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VSOP

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COGNAC PARK VSOP

Park VSOP Cognac is a blend that the Tessendier brothers are truly proud of. The aim was to create a VSOP with a unique mix of expressive, crisp flavors. The eaux-de-vie in this blend are carefully selected from three growing regions: Fins Bois, Grande Champagne, and Petite Champagne. This artisan-produced cognac is an excellent representation of the category and offers great value. Its fruity flavors call to mind flambéed banana and freshly picked vine peaches that come together perfectly, followed by a marriage of jasmine and bergamot to celebrate an incomparable sensual journey.

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.

ABV: 40%

Volume: 750 ml

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.

AWARDS AND ACCOLADES

Wine Enthusiast, 90 points, Best Buy, 2017



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XO GRANDE CHAMPAGNE

TRADITIONAL RESERVE

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COGNAC PARK

XO GRANDE CHAMPAGNE

TRADITIONAL RESERVE

The grapes for this blend are grown exclusively in Grande Champagne, recognized as the premier growing region of Cognac and known for producing fine and delicate eaux-de-vie that have exceptional aging potential, often requiring many years to develop full aromatic richness. After spending one year aging in new oak barrels, the eaux-de-vie are transferred to used oak with medium toast, spending a minimum of 20 years aging prior to blending.

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

ABV: 40%

Volume: 750 ml

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.

AWARDS AND ACCOLADES

Wine Enthusiast, 96 points, 2020



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BORDERIES MIZUNARA

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COGNAC PARK BORDERIES MIZUNARA

Mizunara is a rare variety of oak from Japan used to create barrels mostly utilized for aging Japanese whiskies. 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.



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 6 months.

ABV: 43.5%

Volume: 750 ml

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, 93 points, Top 100 Spirits of 2019

BACK BAR PROJECT



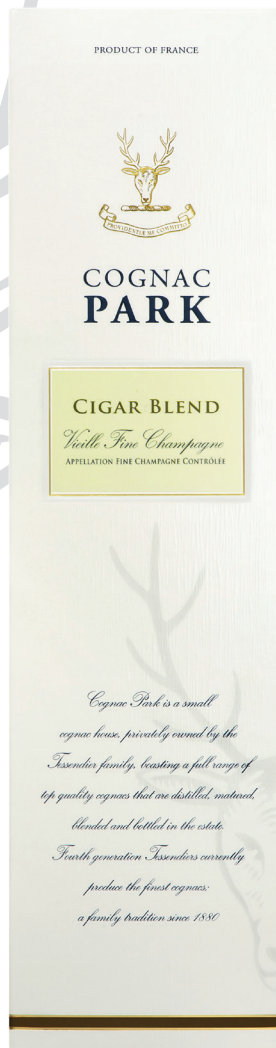
COGNAC PARK

XO CIGAR BLEND

VIEILLE FINE CHAMPAGNE

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COGNAC PARK

XO CIGAR BLEND

VIEILLE FINE CHAMPAGNE

Cognac and cigars have always been enjoyed together. In fact, many cognacs are described as having a cigar box or tobacco aromatic note. Thus, Maison Tessendier set out to make a Cognac that was unabashedly cigar-friendly, which means it's a Cognac of high intensity, with a big, fruity character. Much of that comes from aging; to create Park XO Cigar Blend, Distillerie Tessendier blends Cognacs from Grande Champagne and Petite Champagne that are rested in French oak barrels with a medium toast, for a minimum of 30 years, predominantly in humid cellars.

Age: Minimum 30 years old

Blend: Grande Champagne and Petite Champagne

Barrels: Medium toast

Appearance: Deep Walnut

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

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

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.

Vieille Fine Champagne:

The term *Vieille* literally means old, denoting an age that is beyond XO, but is not defined within the AOC. *Fin Champagne* denotes a blend from the two Champagne growing regions, with a minimum of 50% from Grande Champagne.

AWARDS AND ACCOLADES

- Gold Medal, San Francisco World Spirits Competition, 2017
- Wine Enthusiast, 90 points, Very Strong Recommendation, 2017

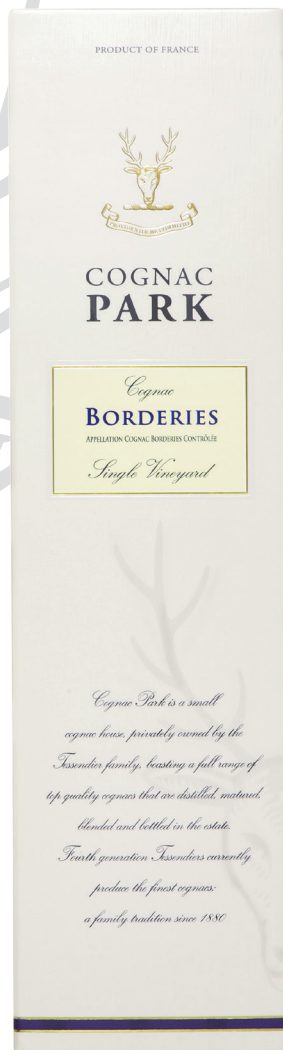


COGNAC PARK

BORDERIES SINGLE VINEYARD

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COGNAC PARK BORDERIES SINGLE VINEYARD

The Borderies is the smallest and most exclusive of the six Cognac growing regions. Cognac Park Borderies Single Vineyard is unique, as one of the only cognac expressions available that is made exclusively from grapes grown in the Borderies and, in this case, at the Tessendier family vineyards in the tiny growing region. From vineyard to bottle, every step of production of this exceptional cognac is performed by Maison Tessendier on their family estate, standing as a true benchmark of the historic distillery.

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.

ABV: 40%

Volume: 750 ml

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.

- The Borderies is the smallest and most exclusive of the six appellations.
- Park is the only Cognac brand that offers a 100% Borderies expression.

AWARDS AND ACCOLADES

Wine Enthusiast, 98 points, Top 100 Spirits of 2015



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FINS BOIS ORGANIC

SINGLE CRU

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COGNAC PARK

FINS BOIS ORGANIC

SINGLE CRU

Cognac Park has emphasized its commitment to a responsible environmental approach by crafting a cognac made with organic wines grown in the clay-limestone soils on the Plateau de Saint-Simeux, standing above the Charente Valley, in the Fins Bois growing region of Cognac. No caramel coloring, additives, or sugar are added to this bottling. Young and lively, this single cru cognac shows a subtle balance between fruit, flower, and spice aromas, with a round richness on the palate.

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.

ABV: 40%

Volume: 750 ml

Aroma & Tasting Notes:

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

- Certified USDA Organic and Bio



PINEAU PARK

PARK PINEAU DES CHARENTES

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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.



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EXTRA GRANDE CHAMPAGNE

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COGNAC PARK EXTRA GRANDE CHAMPAGNE

Cognac Park Extra is born from a blend of the best eaux-de-vie of the Grande Champagne, each aged for a minimum of 40 years in the cellars of the Tessendier family estate in oak casks, an atmosphere that is soft, humid, and fresh, on the serene banks of the River Charentes. This blend is the pinnacle of the Cognac Park range.



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.

ABV: 40%

Volume: 750 ml

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.

AWARDS AND ACCOLADES

Wine Enthusiast, 93 points, 2019