



## 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.



## 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.

## AWARDS & ACCOLADES

Wine Enthusiast, 90 points, Best Buy, 2017



## 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

### AWARDS & ACCOLADES

Wine Enthusiast, 96 points, 2020



### 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 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 6 months.

## AWARDS & ACCOLADES

Wine Enthusiast, 93 points, Top 100 Spirits of 2019

## AROMA & TASTING NOTES

Fresh apricot, fig and plum. Soft and round with fruit and spice notes of cinnamon and clove



## 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%

**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.

## AWARDS & ACCOLADES

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



## 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 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.

## AWARDS & ACCOLADES

Wine Enthusiast, 98 points, Top 100 Spirits of 2015

## 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.



## 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.



## 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.

## AWARDS & ACCOLADES

Wine Enthusiast, 93 points, 2019

## 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.