



## ABOUT

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. 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.

**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:** 700 ml

**TASTING NOTES:** Pleasing aromas of linden blossom, apricot, banana, pear, ginger. Light in body and finishes with dried fruits, pink peppercorn, lychee, orange zest, and white flowers.

## COGNAC OLD FASHIONED

2 oz. Cognac

.25 oz Demarara

2 Dashes of Angostura Bitters

1 Dash of orange bitters

Combine all ingredients in a rocks glass with ice. Stir briefly. Garnish with an orange peel.

