



Wijnfiche

## **Cognac Vaudon – V.S.O.P. with giftbox | Cognac Fins Bois COGNAC –**

### **Domain Vaudon**

It all started in 1771, when Francois Gaborit bequeathed his Mérignac domain and vineyards to his stepson, Pierre Nalbert. For generations, the domain grew and evolved. Fast forward to the 20th Century: Denis Nalbert, then Pierre Mousset planted a large part of today's vineyards and installed the first 25hl still. The second was installed by Bernard Vaudon.

Today, Anne-Marie Vaudon and Pierre Vaudon are the custodians of this history and know-how.

### **Vinification**

100% fins bois. Double distillation with lies. Ageing in Limousin new oak barrels of 350 L with a medium toast.

### **Taste**

Fins Bois Cognac's always brings pastry perfumes like toffee and honey with salty butter notes, very seductive and also a bouquet with mature fruits like plum and fig. This Cognac has harmonious and delicate nose. Attack is supple and delicate, a well-known signature from good Fins Bois Cognac's. At this age, Fins Bois Cru brings a fast maturation with candied fruits, in second time comes white fruits and flower. This VSOP mustn't be shy at the front of many other VSOP!

### **General information**

Type: Apero & Digestif

Grape varieties: Ugni Blanc

Storage (years): > 10



