



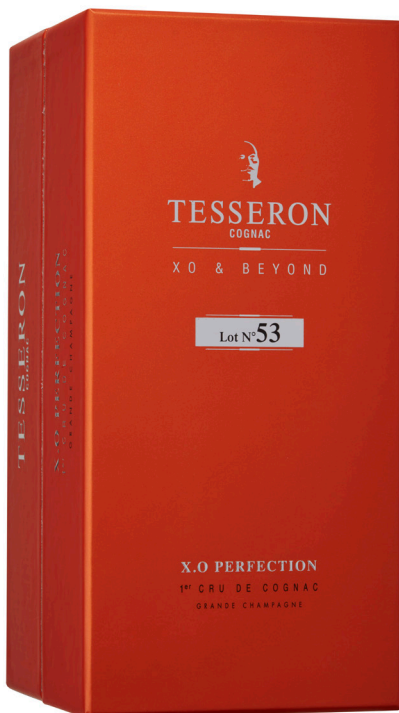
TESSERON

COGNAC

X O & B E Y O N D

LOT N°53

XO PERFECTION



TESSERON COGNAC LOT N° 53 XO PERFECTION is a blend of our most sublime stocks of Grande Champagne Cognac. It has a sumptuous topaz colour with a bouquet of plums, figs, and chocolate on the palate. This Cognac borders on perfection, finesse and complexity complemented by a refreshing lift on the finish.

COMPOSITION : Ugni Blanc and Colombard Grapes

BLEND : Grande Champagne

AGED : More than two generations in Limousin oak casks

TASTING NOTES

THE COLOUR : Splendid mahogany

THE NOSE : The wonderful, heady aromatic tang, borne of long wood ageing is immediately compelling. This gives way to hints of wood, dried fruits & tobacco - very rich and generous.

THE PALATE: An extremely appetising cognac, opulent, rounded and yet vivacious. Pepper & spices emerge initially before revealing dark chocolate and fresh herbs. Complex, it shows supreme finesse, supple opulence and very good length.

PRESS CUTTINGS

ROBERT PARKER.com - Hedonist's gazette : *We finished with the new release of Tesserong's Cognac. The Tesserong family made its fortune in the Cognac business and it is one of the few families to possess ancient stocks. (...) The Lot 53 is pure silk, which at this alcohol level is very dangerous indeed. The complex aromatics can fill a room. 98 points*

RATINGS

SPIRIT JOURNAL : ***** *Highest Recommendation*

SCOTLAND on SUNDAY : *****

ROBERT PARKER : *98 points*

WINE ENTHUSIAST : *96-100 points SPIRIT OF THE YEAR 2006
CLASSIC - HIGHEST RECOMMENDATION*

INTERNATIONAL WINE & SPIRIT COMPETITION : *SILVER 2009*

MARKETING POSITION

STYLE : Rich

MOMENTS : After dinners

TYPE OF GLASSES : Tulip glasses

TARGET : Hotels / Restaurants / Retailers