



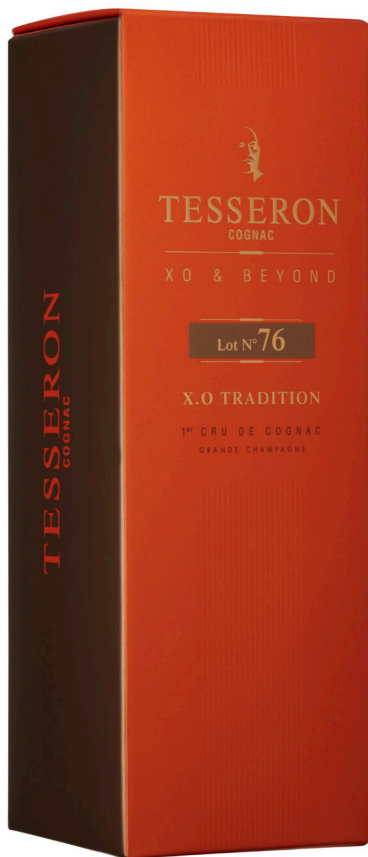
# TESSERON

COGNAC

X O & B E Y O N D

## LOT N°76

### XO TRADITION



TESSERON COGNAC LOT N° 76 XO TRADITION is an exceptional blend of reserve stocks of Grande Champagne Cognac, matured to perfection in old casks. Lot n°76 immediately establishes its quality on the nose, which exhibits a wealth of caramelised peaches, almond and candied fruit aromas. This carries on magnificently through to the palate, with rich, delicate flavours of nuts and dried fruits – a wonderful range of tasteful sensations.

COMPOSITION : Ugni Blanc Grapes

BLEND : Grande Champagne

AGED : More than one generation in Limousin oak casks

#### TASTING NOTES

THE COLOR : Very clear and bright

THE NOSE : Very alluring and expressive, this presents a sensation of fruit compote layered with hints of honey and leather, all lifted by floral tones – very elegant

THE PALATE : Generous on attack, this presents a wonderful, spicy vitality, complementing a harmonious, rounded style

#### PRESS CUTTINGS

BBC GOOD FOOD : *Tesseron - the greatest of the lesser known cognacs. Lot 76 has perfumed, ripe peachy fruits. It's oaky, nutty and gentle.*

#### RATINGS

SPIRIT JOURNAL : \*\*\*\* *Highly Recommended*

WINE MAGAZINE : \*\*\*\*(\*)

WINE ENTHUSIAST : *90-95 points SUPERB*

*HIGHLY RECOMMENDED*

INTERNATIONAL WINE & SPIRIT COMPETITION : *SILVER 2009*

#### MARKETING POSITION

STYLE : Full body

MOMENTS : After lunch / light dinner

TYPE OF GLASSES : Tulip glasses

TARGET : Hotels / Restaurants / Retailers