



F. PAUL PACULT'S

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Here's everything you should know about COGNAC

Cognac Tesseron Selection
Lot No. 90 XO Grande Champagne
Cognac (France; Monsieur Touton
Selection Ltd., New York, NY)

Eye-catching topaz/honey color; dazzling purity. The opening smells include pears, apples, and soda water; additional air contact releases delicate, fruity scents of banana in brandy, cotton candy, maple, and new oak. The palate entry is light, sweet, and grapy ripe; the midpalate is chewier in texture, more honeyed in taste than the entry phase and tropical fruit-like. Finishes satiny smooth, sugary/piney sweet, and medium-long. Nice job.

Spirit Journal Rating:
★★★/Recommended

Cognac Tesseron
Domaine de Saint Surin
XO Petite Champagne Cognac
(France; Monsieur Touton
Selection Ltd., New York, NY)

Amber in color; pure and clean. Opening sniffs pick up attractive scents of flowers (rose petals, honeysuckle) and mature spirit; an additional seven minute period of air contact releases delicate notes of oak, jasmine, spice (black pepper), and dried red fruits. The palate entry is lighter than I expected, but elegant, medium-sweet, fruity, and woody; by the midpalate stage, the bittersweet flavor profile streamlines down to dried red fruit and oaky vanilla; if there's any disappointment in the entry and midpalate phases, it's in the general lack of depth. Concludes sweetly, almost honeyed, and silky, with a final burst of heat in the throat.

Spirit Journal Rating:
★★★/Recommended

Cognac Tesseron Tradition
Lot No. 76
XO Grande Champagne Cognac
(France; Monsieur Touton
Selection Ltd., New York, NY)

The pristine condition of this stunningly copper-colored brandy is inspiring — it's gorgeous. In the nose there are delicate fragrances of spice, sesame seed, light oak, and baked pears; seven more minutes in the glass bring out pineapple, light toffee, milk, and brown sugar. The palate entry is elegant, composed, and moderately sweet in more of an oaky than a fruity way; by the midpalate stage, there's flavor evidence of ripe pear, white grapes, cake frosting, oloroso sherry, orange peel, and dark honey. Ends up sugary sweet, satiny textured, and long in the throat.

Spirit Journal Rating:
★★★★/Highly Recommended

Cognac Tesseron Perfection
Lot No. 53
XO Grande Champagne Cognac
(France; Monsieur Touton
Selection Ltd.,
New York, NY)

The color on this beauty is a burnished orange/bronze; impeccable clarity. The first whiffs detect sturdy, perfumed scents of sweet oak, vanilla bean, and nut paste; the additional six minutes of aeration serve this bouquet well as fruity notes of berries, dried fruit, plums, pears, and soft cheese vie for attention. The palate entry is serenely composed, succulent, sweet as ripe red fruit, and honeyed; by the midpalate stage, the taste profile shifts into deeper strata as the flavors expand and lengthen to include caramel, rancio, and orange rind. Finishes as beautifully as it begins, with self-assured depth, finesse, power, and maturity.

Spirit Journal Rating:
★★★★/Highest Recommendation

Cognac Tesseron Exception
Lot No. 29
XO Grande Champagne Cognac
(France; Monsieur Touton
Selection Ltd., New York, NY)

Bronze/copper/topaz color; ideal purity. This aroma owns a similar nut paste/oak scent as the Lot No. 53; with further air exposure, the bouquet takes on an orangy/citrusy leaning as the smell turns fruitier the more it aerates; lovely and compelling. The palate entry is supple, fruity sweet, and ripe; the midpalate stage highlights melded flavors of light caramel, marzipan, and nougat. Ends up oaky sweet, lightly spiced, and satiny. Like this cognac very much but not as much as the slinkier, more expressive Lot No. 53.

Spirit Journal Rating:
★★★★/Highly Recommended