



TESSERON

27-28 MARS MARCH 2008



COGNAC TESSERON - Lot N°29 Grande Champagne

EVOLUTIVE TASTING in March 2008

Andreas Larsson

Complex nose of roasted nuts, some salty notes like iodine, dark chocolate and dried fruits, the palate is structured with a good freshness, mature flavours of dried fruits, some sugary notes and hazelnuts, very long and complex finish.

COGNAC TESSERON - Lot N°53 - Grande Champagne

EVOLUTIVE TASTING in March 2008

Andreas Larsson

The nose is intense, yet elegant, it shows toasted almonds, brown sugar, dried fruits and cedar wood, the palate is quiet dry and gives a fresh impression, complex flavours with a really long and nutty aftertaste.

COGNAC TESSERON - Lot N°90

EVOLUTIVE TASTING in March 2008

Andreas Larsson

The aromas are more on the sugary side molasses, crème brûlée and some toasted wood, good structure on the palate, it has a pleasant bitterness that gives structure, some dried fruits and a slightly sweeter finish.

COGNAC TESSERON - Lot N°76 Grande Champagne

EVOLUTIVE TASTING in March 2008

Andreas Larsson

Quiet deep amber colour, elegant nose with some oak, vanilla, brown sugar and nuts, the taste is distinct, smooth with hints of pistachio nuts and chocolate, long and mellow aftertaste.



COGNAC TESSERON - Lot N°65 Grande Champagne

EVOLUTIVE TASTING in March 2008

Andreas Larsson

Very nice complexity on the nose, quiet light and elegant, yet it is profound with layers of aromas, hazelnuts, brown sugar, tobacco, nougat, dark chocolate and cedar wood, good depth on the palate, mature with a good balance, and a lot of complex flavours, nutty, spicy and very long finish.