

ESPRIT ORGANIC

COGNAC

COHESION

BALANCED, LONG AND PEPPERY COGNAC

The success of this range also comes from the strength each of us has shown. My grandfather Marc, his brother Roger, my grandmother Germaine and my parents Pierre and Eliane all helped bring this commitment to organic farming to life. It is cohesion, teamwork rooted in several generations. COHESION pays tribute to them.

TASTING

A STRUCTURED, BALANCED, LIGHTLY PEPPERY AND MENTHOLATED FINISH

Generous barrel ageing gives this Cognac beautiful notes of dried fruit, including peanut, almond and hazelnut, alongside warm wood and spice. The finish is long and peppery.



SENSORY NOTES

Mouth

Almond, warm lightly vanilla oak, peanut, hazelnut, pear, toffee

Colour

Orange-yellow

Nose

Barrel ageing reveals the first woody and vanilla notes.

Palate

Fine oak tannins combine with dried-fruit notes: almond, hazelnut and walnut

Finish

Structured, balanced, lightly peppery and mentholated