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# VAUDON FINE RARE FINS BOIS COGNAC

## £54.00

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Categories: Cognac, Grape Brandies

Pierre Vaudon, Maître de Chai of Cognac Voyer, is also responsible for his family estate, along with his father, Bernard. The family can trace their distilling origins in the region back to 1771, and have produced exceptional Cognacs all along - their 1811 vintage won a gold medal in the fair of 1913. As with the eaux-de-vie of François Voyer, Pierre uses an old style of distillation on the lees learned from his grandfather, which gives a rich, elegant eau-de-vie. The main Vaudon estate is in the Fins Bois, in the region just to the north of the Champagnes originally called the Premières Bois; Vaudon produces both single cru Fins Bois Cognacs and 'multicru' blends of these and Grande Champagne.

In contrast to the intense elegance of the Grande Champagne, the Fins Bois region produces fruitier, naturally sweeter eaux-de-vie. Pierre ages these in both tight- and loose-grain oak barrels, using both new and old before blending to create his Cognacs.

**Perfect Serve:** Best served as an aperitif.

**Tasting Notes:** The flavours are floral and delicate with pretty notes of jasmine and banana. It has a delicate bouquet, floral with a fruity background. The attack is surprisingly soft and silky; notes of pear are present, which leave a nice, long aftertaste.

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