



VAUDON COGNAC FINS BOIS VSOP

£47.60

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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.

Grape Variety: Ugni Blanc

Perfect Serve: Straight in a tulip glass, or with an ice cube serve in an Old Fashioned glass.

Tasting Notes: Vaudon VSOP is a multicru blend of Fins Bois and Grande Champagne Cognacs. Fins Bois Cognacs always bring pastry perfumes like toffee and honey with salty butter notes. In the meanwhile, Grand Champagne completes the bouquet with mature fruits like plum and fig. The combination of these two crus make a harmonious and delicate nose.

The attack is supple and delicate; a well-known signature from good Fins Bois Cognacs. Then, Grand Champagne

does its job with a nice volume and a long aftertaste. At this age, Fins Bois brings a fast maturation with candied fruits, white fruits and flower.

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