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DRINKS TO THE WORLD



VAUDON COGNAC FINS BOIS DOUBLE CASK 10 YR

£71.50

SKU: COVDC

Categories: Grape Brandies, Cognac

The Cognac Vaudon brand focuses on a single “cru” of cognac: The Fins Bois, the widest cru of the region. Its light soil is made from hard, superficial calcareous clay. It brings body and softness to cognacs. The cru is known to age quickly developing spicy and liquorice notes early on.

Produced from The Ugni Blanc grapes with no sulfur added, the wine is fresh with pear notes and delicate brioche aromas from maturing on lees. During November, the wine aromas from the harvest are concentrated 10 times through distillation in Charentais stills. The cellar master knows exactly which part will form the hearts and requires almost constant monitoring. After distillation, comes the aging where the tannins from the Limousin oak barrels impart their magic. Working with a father-to-son cooperage of repute to ensure the barrels used are in optimal condition for aging, the eaux de vie is rested over seasons and it should be noted the atmosphere in the cellar too plays an important role in the final outcome. The ground floor being more humid allowing for rounder eaux de vie, whereas the upper floor is drier and giving a finer eaux de vie. Finally, it’s the time for blending, to ensure, complexity and consistency for the house style.

This is a most secret art passed down from cellar master to cellar master for generations to create the signature and soul of each cognac house.

