TESSERON COGNAC LOT N° 53 XO PERFECTION is a blend of our most sublime stocks of Grande Champagne Cognac. It has a sumptuous topaz colour with a bouquet of plums, figs, and chocolate on the palate. This Cognac borders on perfection, finesse and complexity complemented by a refreshing lift on the finish.

COMPOSITION : Ugni Blanc and Colombard Grapes
BLEND : Grande Champagne
AGED : More than two generations in Limousin oak casks

TASTING NOTES
THE COLOUR : Splendid mahogany
THE NOSE : The wonderful, heady aromatic tang, borne of long wood ageing is immediately compelling. This gives way to hints of wood, dried fruits & tobacco - very rich and generous.
THE PALATE: An extremely appetising cognac, opulent, rounded and yet vivacious. Pepper & spices emerge initially before revealing dark chocolate and fresh herbs. Complex, it shows supreme finesse, supple opulence and very good length.

PRESS CUTTINGS
ROBERT PARKER.com - Hedonist’s gazette : We finished with the new release of Tesseron’s Cognac. The Tesseron family made its fortune in the Cognac business and it is one of the few families to possess ancient stocks. (...) The Lot 53 is pure silk, which at this alcohol level is very dangerous indeed. The complex aromatics can fill a room. 98 points

RATINGS
SPIRIT JOURNAL : ***** Highest Recommendation
SCOTLAND on SUNDAY : *****
ROBERT PARKER : 98 points
WINE ENTHUSIAST : 96-100 points SPIRIT OF THE YEAR 2006
CLASSIC - HIGHEST RECOMMENDATION
INTERNATIONAL WINE & SPIRIT COMPETITION : SILVER 2009