



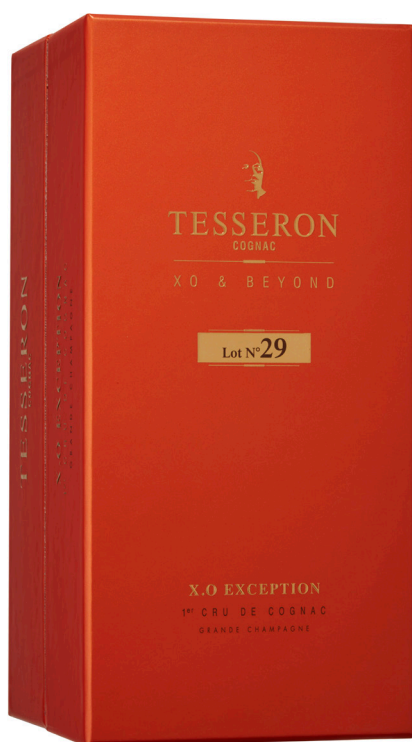
TESSERON

COGNAC

X O & B E Y O N D

LOT N°29

XO EXCEPTION



TESSERON COGNAC LOT N°29 EXCEPTION is the rare jewel of the Tesseron collection of Cognacs. A unique blend of legendary Grande Champagne, the cream of our oldest and rarest stocks, lovingly aged for at least three generations. Balancing power and finesse, Exception has a floral bouquet, allied to chocolate and mocha notes. This is complemented by that elusive, ethereal nose which is so typical of only the very best old cognac. This subtle elixir has an extraordinarily long aftertaste, and its lovely amber highlights reflect its very slow ageing – the quintessence of elegance.

COMPOSITION : Ugni Blanc, Folle Blanche and Colombard Grapes

BLEND : Grande Champagne

AGED : More than three generations in Limousin oak casks

TASTING NOTES

THE COLOR : Lustrous topaz

THE NOSE : Here again we have that heady, decadent aged nose, followed by layers of honey, figs, plums and exotic fruit laced with oak. Unctuous and silky this retains a wonderful freshness and vitality throughout.

THE PALATE : Supremely elegant, this combines macerated dried fruit with hints of mocha and cocoa, refreshed by floral aromatics. This is extremely well balanced and wonderfully complex with marmalade notes emerging on a persistent, stylish finish

PRESS CUTTINGS

ROBERT PARKER.com - Hedonist's gazette : *Anything this smooth, silky, potent, and aromatic, is truly great stuff. It is about as ethereal Cognac as anyone could ever hope to drink. 100 points*

RATINGS

ROBERT PARKER : 100 points

APERITIF : ***** 97 points BEST BLIND TEST 2006

WINE ENTHUSIAST : 90-95 points SUPERB

HIGHLY RECOMMENDED

MARKETING POSITION

STYLE : Powerfull and ultra rich

MOMENTS : After dinner

TYPE OF GLASSES : Tulip glasses

TARGET : Hotels / Restaurants / Retailers