



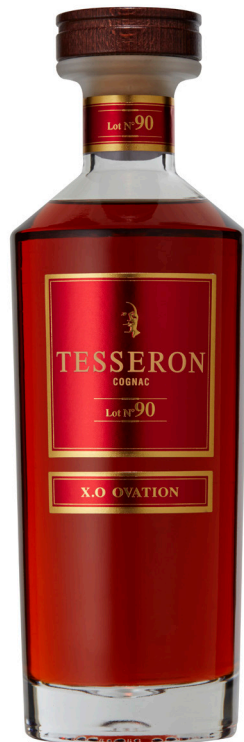
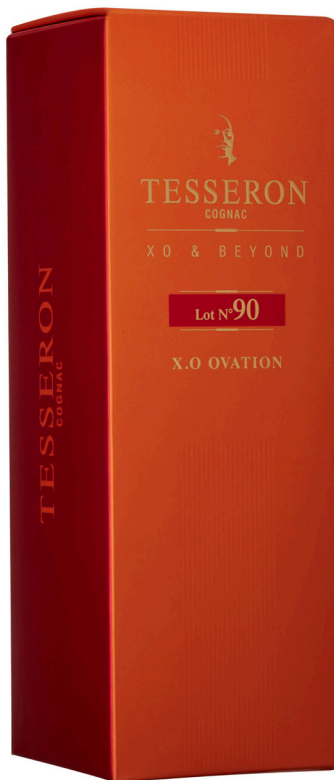
TESSERON

COGNAC

X O & B E Y O N D

LOT N°90

XO OVATION



TESSERON COGNAC Lot N° 90 XO OVATION owes its freshness and purity to the vivacity of our eaux-de-vies. It displays an especially attractive combination of vigour and complexity, which several ice cubes bring out perfectly – a first encounter with a great cognac. Made from the finest terroirs in Cognac –Grande Champagne, Petite Champagne and Fins Bois – Lot n°90's unique character comes from long ageing in oak barrels, which adds richness and complexity.

COMPOSITION : Ugni Blanc Grapes

BLEND : Grande Champagne, Petite Champagne and Fins Bois

AGED : 10 years old

TASTING NOTES

THE COLOR : Attractive golden

THE NOSE : Very fresh pear & quince notes on attack, give way to herbaceous elements, dried fruits and nuts, fresh, with intriguing hints of almond

THE PALATE: Firm, focussed, powerful, reflecting the aromatics presented by the nose – typical, young, quality cognac

PRESS CUTTINGS

ANDREAS LARSSON.com (Best sommelier of the world 2007) : *The aromas are more on the sugary side molasses, crème brûlée and some toasted wood, good structure on the palate, it has a pleasant bitterness that gives structure, some dried fruits and a slightly sweeter finish.*

MARKETING POSITION

STYLE : Light

MOMENTS : Before Dinner

TYPE OF GLASSES : Tulip glasses or cocktail glasses

TARGET : Hotels / Restaurants / Retailers

RATINGS

SPIRIT JOURNAL : *** *Recommended*

WINE INTERNATIONAL : *94 points 'STAR BUY'*

INTERNATIONAL WINE & SPIRIT COMPETITION : *SILVER 2009*