



MAÎTRES DISTILLATEURS
DEPUIS 1923



FINE COGNAC VS

NAUD VS Cognac is made with a blend of two crus: "Bon Bois" & "Petite Champagne" (approx. 10%). The latter is aged in new oak casks which convey finesse to our Cognac. The "Bons Bois" imparts notes which are fruity (peach, pear) & floral.

The eaux-de-vie which result from the double distillation in copper pot stills are aged separately, for a minimum of 2 years in small oak casks of 350 & 400 litres. The eaux-de-vie which compose NAUD VS Cognac are then aged a 3rd year in larger casks, to marry all the flavors perfectly.

AGE: 3 years-old minimum, with part of the blend being up to 5 years-old.

COLOR: Copper gold.

NOSE: Notes of pear & peach evolving onto toasted almonds & cinnamon.

PALATE: Fresh & well-balanced. Aromas of fruit with white flesh & honey, lingering onto vanilla.

FOOD PAIRING: Smoked salmon, seared scallops, cheeses such as Cheddar & Roquefort, & for dessert, with a creme brulee.

ALCOHOL CONTENT: 80-proof.



AWARD-WINNING NAUD FINE COGNAC

PRODUCT INFORMATION				
Item	Aging/Tech Details & ABV/Proof	Accolades	UPC	SCC
Cognac VS item # 703154	3-6 years old 40%/80°	93 pts <i>Ultimate Spirits Competition</i>	817156020086	30817156020087



@naudspirits

@naudspirits

SCAN TO LEARN MORE