



MAÎTRES DISTILLATEURS
DEPUIS 1923



FINE COGNAC VSOP

NAUD VSOP Cognac is made with a blend of "Fins Bois", "Bons Bois" & "Petite Champagne" (approx. 30%). The eaux-de-vie from the cru "Petite Champagne" flaunt sophisticated floral notes.

The eaux-de-vie which result from the double distillation in copper pot stills are aged for a minimum of 4 years in oak barrels which convey toasted notes & aromas of vanilla. Older eaux-de-vie are added to this blend to bring complexity & length in the mouth. The blend is aged for an extra 5 years to marry all the flavors.

AGE: 5 years-old minimum, with a hint of 10 years-old.

COLOR: Auburn with a luminous gold shine.

NOSE: Elegant with a delicate hint of vanilla, accompanied by aromas of dried fruit & mild spices such as cinnamon & nutmeg.

PALATE: Supple & fruity, moving onto notes of orange & peach, with a touch of oak on the finish.

FOOD PAIRING: Foie gras, roasted duck, oysters, cheeses such as Brie, & for dessert with rich chocolate cake.

ALCOHOL CONTENT: 80-proof.



AWARD-WINNING NAUD FINE COGNAC

PRODUCT INFORMATION

Item	Aging/Tech Details & ABV/Proof	Accolades	UPC	SCC
Cognac VSOP item # 703153	5-11 years old 40%/80°	94 pts <i>The Tasting Panel</i>	817156020093	30817156020094



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