



BOQUET DES BORDERIES

COGNAC, FRANCE

Dry white wine, high in acidity, distilled twice "on lees" in a Charente pot still according to the traditional methods of the region. Grateaud uses grapes from a single vintage. This young but evolved 5 year old cognac, characteristic of the Borderies cru, has already achieved a fine balance between wood and alcohol.

TASTING NOTES

An intense and aromatic nose offers hints of wood, banana flambée and white fruit. Subtle aromas of violets dance off the nose. On tasting, the attack is delightful; the middle is round and sweet and finishes with a mild sensation of bitter-sweet. A five-year-old cognac that is surprisingly round and mature.

CRU
BORDERIES

SOIL
CLAY

GRAPE
UGNI BLANC

STILL POT
CHARENTE

FERMENTATION
SUR LIE

BARRELS
LIMOUSINE OAK

AGE
5 YRS

PROOF
80

ALCOHOL
40.0% ABV



VIGNOLE GRATEAUD

Vignoble Grateaud situated in Cherac in the heart of the Borderies cru, the Grateaud family has been passing on the art of cognac-making from father to son for five generations.

Grateaud's Borderies cognac has a distinctly unique personality from Grande and Petite Champagne, showing more plush, sweet fruit, as well as jubilant aromas of honey and wildflowers.

