



# ESSENCE 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. Aged 18 years in Limousine oak, this is an older cognac with a more velvety, honey-like attack.

## TASTING NOTES

The nose of this cognac is subtle with evolved aromas that boast notes of rancio, wood and violets. On the palate, the attack is sweet and fruity while the middle is marked by mellow alcohol, deep flavor and roundness. The finish delivers mild and pleasing tannins. This is also a cognac that shows off the floral characteristics of the Borderies. cru; The floral notes here have evolved with honey-like distinction. A beauty from the Borderies.

CRU  
**BORDERIES**

SOIL  
**CLAY**

GRAPE  
**UGNI BLANC**

STILL POT  
**CHARENTE**

FERMENTATION  
**SUR LIE**

BARRELS  
**LIMOUSINE OAK**

AGE  
**18 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.

