CAMUS FINE ISLAND

FRANCE

70CL 40°



TECHNICAL INFORMATION

- **Cru:** Bois à Terroir, Île de Ré – A terroir where grapes can contain up to 7 times more salt than those grown on the mainland
- **Grape variety:** Ugni Blanc (with possible traces of Colombard)
- **Ageing:** The youngest eaux-de-vie in the blend are aged for 2 years
- **Maturation:** Previously re-toasted, coarse-grained French oak casks

TASTING NOTES

NOSE	Orchard fruits, iodine, spices
PALATE	Crisp pear, salted butter caramel, fleur de sel, toasted oak, warming spices
FINISH	Roasted hazelnut, iodine, white pepper

BRAND'S OTHER PRODUCTS



COGNACS
CAMUS ILE DE RÉ
70CL / 40°



COGNACS
CAMUS VSOP BORDERIES
70CL / 40°



COGNACS
CAMUS XO BORDERIES
70CL / 40°



COGNACS
CAMUS VERY SPECIAL
70CL / 40°