# CAMUS ILE DE RÉ

FRANCE




## 70CL 40°

**TECHNICAL INFORMATION**

- Cru: Bois à terroir of Île de Ré – Soil: a mix of sand, limestone and clay
- Grape variety: Ugni Blanc (with possible presence of Colombard)
- Ageing: 2 years for the youngest lots in the blend
- Maturation: Coarse-grained French oak casks (400 litre capacity)

**TASTING NOTES**

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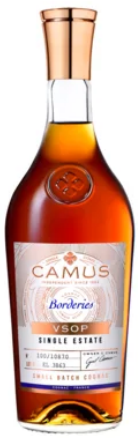
|---|---|
| **NOSE** | Elegant – White fruits, peach, apricot |
| **PALATE** | Rounded – Apple, pear, caramel, almond, cocoa |
| **FINISH** | Mineral – Cinnamon |

**BRAND'S OTHER PRODUCTS**




COGNACS
CAMUS FINE ISLAND
70CL / 40°




COGNACS
CAMUS VSOP BORDERIES
70CL / 40°




COGNACS
CAMUS XO BORDERIES
70CL / 40°




COGNACS
CAMUS VERY SPECIAL
70CL / 40°