CAMUS VERY SPECIAL

FRANCE



70CL 40°

TECHNICAL INFORMATION

- Cru: Cognac (a blend from the different crus of the appellation)
- Grape variety: Ugni Blanc
- Ageing: 2 years for the youngest lots in the blend
- Maturation: Fine to medium grain French oak casks (350 litre capacity)

TASTING NOTES

NOSE	Fresh – Pineapple, peach, spices
PALATE	Fruity – Mango, pear, Sichuan pepper
FINISH	Delicate – Almond, tannins

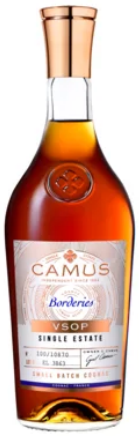
BRAND'S OTHER PRODUCTS



COGNACS
CAMUS FINE ISLAND
70CL / 40°



COGNACS
CAMUS ILE DE RÉ
70CL / 40°



COGNACS
CAMUS VSOP BORDERIES
70CL / 40°



COGNACS
CAMUS XO BORDERIES
70CL / 40°