

ILE DE RÉ FINE ISLAND

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

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

BRAND'S OTHER PRODUCTS



COGNACS
VSOP BORDERIE
70CL / 40°



COGNACS
XO BORDERIE
70CL / 40°



COGNACS
VSOP INTENSE
70CL / 40°



COGNACS
VS INTENSE
70CL / 40°