



CAMUS ILE DE RÉ FINE ISLAND COGNAC

70CL | 40%



UNIQUE COGNAC FROM THE WESTERNMOST VINEYARDS

Camus Ile de Ré Fine Island is a Cognac like no other. The island of Ile de Ré is home to France's westernmost vineyards and its limestone and sandy soils contribute to the unique, maritime flavour profile of this expression, enhanced by Camus' intensely aromatic house style.

PRODUCED AND AGED ENTIRELY ON ILE DE RÉ ISLAND

The limestone and sandy soils give vigour to the vines and the final liquid. The natural abundance of seaweed (kelp) and sea spray which sweep over the vineyards give a typically maritime composition to the grapes, which are also rich in iodine. The unique island climate - windy but warmer than the continent - also creates the perfect environment for a steady and consistent maturation in barrels.

🍷 BEST ENJOYED NEAT OR ON THE ROCKS

Camus Ile de Ré Fine Island Cognac can be served neat or on the rocks and pairs exceptionally well with seafood and oysters as an aperitif. It is also at home as a digestif after dinner with fine pastry.

ELEGANT AND FRESH WITH SUBTLE MARITIME NOTES

Camus Ile de Ré Fine Island Cognac is an extraordinarily aromatic Cognac with notes of white fruits and honey. It has a crisp freshness on the palate with a sweet, nutty character that is enveloped by the iodine-rich flavours of the soil in which the grapes were grown.

CELEBRATING FIVE GENERATIONS OF COGNAC-MAKING

Camus Cognac has been produced since 1863 by five generations of the Camus family. They strive to create exceptional Cognacs by using highly aromatic grapes grown on their estate. With generations of production know-how, Camus ages its eaux-de-vie in small, toasted oak barrels before blending. The result is the recognisable Camus house style: an aromatic and elegant Cognac for the pleasure of those who appreciate the finest things in life.

