



CAMUS

VSOP COGNAC BORDERIES

70CL | 40%



AROMATIC VSOP COGNAC FROM BORDERIES

Camus Borderies VSOP, is a single-estate Cognac produced exclusively from Camus' own vineyards in the heart of the prestigious Borderies appellation. The unique limestone-clay soils rich in flint produce highly aromatic grapes which become an intensely fruity Cognac with deep floral notes.

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.

NOTES OF VANILLA, ORANGE ZEST AND SOFT FLORALS

Camus Borderies VSOP is made using the finest grapes from the Borderies appellation which gives notes of vanilla pods, orange zest, soft spice all tied together with a soft floral note. The Cognac is robust, well-balanced and elegant with a long finish.

SINGLE-ESTATE COGNAC

Camus Borderies VSOP utilises the finest and most aromatic grapes from Camus' Borderies estate. These grapes give deep floral aromas to the eau-de-vie which is then matured for a minimum of four years in small, lightly toasted barrels. The result is a refined Cognac with integrated fruit and floral notes complemented by subtle vanilla and spice.



BEST ENJOYED NEAT OR IN A CLASSIC COCKTAIL

Camus Borderies VSOP can be served neat in a tasting glass or enjoyed in a classic cocktail such as a Sidecar

