



CAMUS

XO BORDERIES COGNAC

70CL | 40%



XO SINGLE ESTATE COGNAC

Camus XO Borderies is an exquisite, single-estate Cognac which is truly unique in its expression of the Cognac region. It is produced exclusively from Ugni Blanc grapes from the Camus family's private estate vineyards in the heart of the Borderies appellation.

CELEBRATING FIVE GENERATIONS OF COGNAC-MAKING

Camus Cognac has been produced by five generations of the Camus family since 1863. They strive to create exceptional Cognacs by using highly aromatic grapes grown on their estate. With decades 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 beautiful Cognac for the pleasure of those who appreciate the finest things in life.



BEST ENJOYED NEAT OR ON THE ROCKS

Camus XO Borderies can be served neat in a tasting glass at a room temperature or served on the rocks.

DEEP FLORALS WITH VANILLA AND DRIED FRUIT

Camus XO Borderies has deeply aromatic floral notes from the Borderies' grown grapes along with well-balanced fruit and vanilla notes alongside intense aromas of spices and cinnamon and dry fruits. There is a rich, velvety texture and subtle spices on the finish.

UNIQUE EXPRESSION OF THE COGNAC REGION

For the past 500 years the Borderies has produced some of the greatest and most aromatic Cognacs. The vineyards are cultivated in a sustainable way in order to preserve the environment and the wildlife of the region and each parcel of vines is distilled and aged separately to create an intensely aromatic XO Cognac.

