



CAMUS XO COGNAC

70CL | 40%

LUXURY COGNAC IN ONE OF A KIND DECANTER

Camus XO is an intensely aromatic XO Cognac that exemplifies the style of the Maison. It is the culmination of incredible terroirs, including Borderies, advanced distillation and five generations of blending experience. The Cognac is presented in a stunning decanter which can be customisable, becoming a timeless object and the companion of elegant tables.

INTENSE AROMAS OF FRUIT AND SPICES WITH TOASTED NOTES

Camus XO Cognac has notes of candied citrus, dried apricots, orange and tropical fruits along with rich spices and cacao. Silky with an intense florality, it also shows spiced and toasted flavours, which come from the finishing process which uses re-toasted Cognac barrels. It presents an intense finish, full of vanilla and cinnamon aromas.



PERFECT EXPRESSION OF THE HOUSE OF CAMUS

XO is the perfect expression of House of Camus' uncompromising quest to create the most intensely aromatic Cognacs. It builds on the fruity and floral character of the VSOP but increases the maturation to a minimum of ten years. After maturation, it is finished in re-toasted Cognac barrels to add depth, spice and complexity.

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.

▽ BEST ENJOYED NEAT OR ON THE ROCKS

Camus XO Cognac can be served neat in a tasting glass at a room temperature of 18°C. It also can served on the rocks in a small glass tumbler with ice cubes.

