



CAMUS

VSOP COGNAC

70CL | 40%



INTENSELY AROMATIC VSOP COGNAC

Camus VSOP is an intensely aromatic Cognac made from carefully selected eaux-de-vie. This elegant Cognac reflects the quintessential flavours of its environment, some originating from the renowned Cru of Borderies.

DEEP FLORAL AND TROPICAL FRUIT NOTES

Camus selects and blends the finest eaux-de-vie matured in French oak barrels. It brings a perfect balance of precious woody notes, fresh tropical fruit, and a deep, floral character.

EAUX-DE-VIE FROM THE FINEST CRUS

Camus VSOP uses grapes from different regions to bring elegance and intensity to the spirit. Most notably, the Cognac includes eaux-de-vie from the family-owned vineyards in the Borderies which are renowned for their rich, floral notes.

BEST ENJOYED NEAT OR IN COCKTAILS

Camus VSOP can be served neat or on the rocks. It is also great in classic Cognac cocktails such as the sidecar.

CELEBRATING FIVE GENERATIONS OF COGNAC

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.

