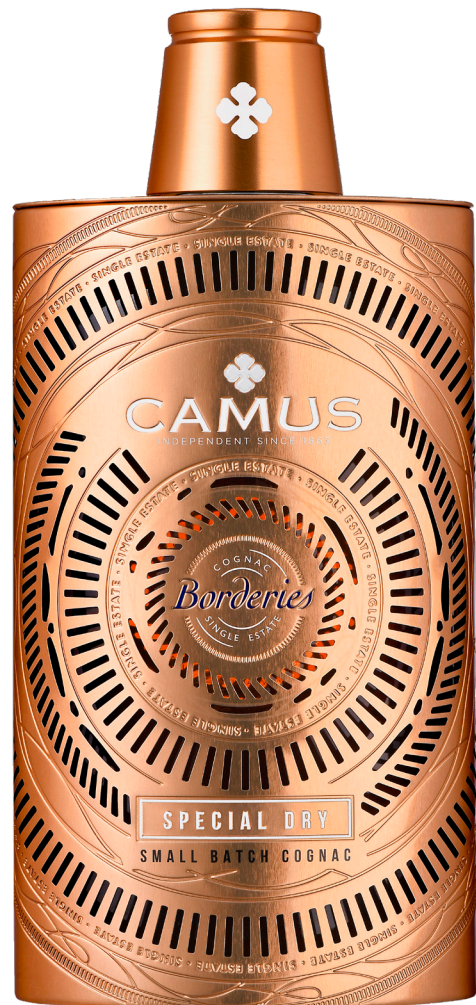




# CAMUS SPECIAL DRY BORDERIES CONGNAC

50CL | 40%



## HIGHLY AROMATIC COGNAC FOR COCKTAILS

Camus Special Dry Borderies is a small batch, single-estate Cognac made from grapes grown on Camus' estate in Borderies. Its unique dry taste profile makes it ideal for cocktails and food pairing.

## NOTES OF WHITE FRUITS, FLORAL WITH A HINT OF OAK

Camus Special Dry Borderies shows a distinct complexity, with bright white fruits, flowers and touches of dried fruit on the nose and roasted aromas with subtle hints of oak on the palate.



## BEST ENJOYED IN A CLASSIC COCKTAIL

Ideal to enjoy in a Sazerac or Vieux Carré.

## THE ULTIMATE GIFT DEDICATED TO SHARING

Presented in a beautiful container, elevating the classic travel flask concept, Special Dry Borderies provides an elegant and versatile drinking ritual which is easy to carry and perfect for sharing or gifting.

## 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 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 beautiful Cognac for the pleasure of those who appreciate the finest things in life.

