

GAUTIER VS COGNAC

THE DATA

Category: Brandy
Sub-Category: Cognac
Origin: Aigre-Charente, France
Retail Price: \$34.99
ABV: 43%



HOW TO ENJOY IT

Sip neat as an aperitif or enjoy in cocktails such as the classic Sidecar or simply paired with ginger beer over ice. We love the Gautier VS in the delicious Gautier Cognac Sour that can be found in our cocktail section

COOL FACTOR

A I've long been a fan of Gautier Cognac as their complex yet subtle fruit and spice notes make for a great aperitif while working equally well as an after dinner drink. **Grade - A**



ANALYSIS



Gautier is a great old Cognac house with a history spanning 10 generations. Gautier's cellars are located in a former mill along the River Osme. This location benefits from a natural humidity that aids in the maturation of these great Cognacs in the casks. The Gautier VS offers much more than the typical VS being made with a clever blend of Brandies from Fins Bois and Bons Bois. The Cognac of Fin Bois are delicate and fruity while Bon Bois adds strength and bold earthy notes. Their VS is aged for roughly three years in cask gaining beautiful color and spice accents.



VALUE GRADE



If the great and complex flavors of Gautier Cognac don't win you over then consider that they always give value for money in the category. This lovely VS is made for sipping and priced for cocktails. **Grade - A**

TALKING POINTS

GAUTIER HISTORY



The Gautier's were making spirits and casks from the Troncais forest in the Charente in the 16th century. The family's Cognac from was officially founded in 1755 with a Royal warrant signed by King Louis XV.

IN THE GLASS

Appearance: Brilliant bronze color.

Aromatics: The nose is quite pretty with waves of fruits ranging from poached pears to tropical fruits with a touch of peach marmalade, ginger biscuits, and dried apricot with hints of vanilla and cocoa nibs.

Flavor: The palate certainly echoes the nose delivering a fruit-forward core with waves of brown baking spices, toasted oak, and subtle pepper accents.

Intensity & Texture: Medium-bodied with a perfect balance of flavors, as well as balanced acidity to ripe fruit.

MORE THAN THE SCORE



FIERCELY INDEPENDENT