



REVANCHE COGNAC

Analysis

Revanche is made with a blend of VS, VSOP, and XO Cognacs that come from four Cognac Crus: Borderies, Grande Champagne, Petite Champagne, and Bons Bois. The Cognacs were selected years ago and matured in the cellars of Tessendier/Birkedal Hartmann until the final blend was created and bottled. Esteemed fourth generation Cognac negociants Jerome Tessendier and Kim Birkedal Hartmann created the Revanche blend. This Cognac is wonderfully versatile, ideal for a wide range of applications in classic cocktails, as well as served neat or on the rocks.

Cool Grade = A | Value Grade = A

Tasting Note

Brilliant, deep copper to mahogany color. The nose is delicate yet expressive with waves of ripe and baked orchard fruits supported by generous notes of baking spices, dark caramel, cacao nibs, and dried fruits. The palate confirms the nose delivering fruit-driven core with accents of spice, oak, pepper, and candied ginger on a creamy yet vibrant texture. Medium-bodied with ideal balance as the sharper spice notes and bright acidity bring vigor to each sip.

How to Enjoy

Revanche needs requires only a glass but it's fantastic in cocktails. We love Revanche in the classic Sidecar and the Revanche French 75 Reloaded.



Category: Brandy Sub-Category: Cognac Origin: SW France Retail Price: \$39.99 ABV: 40%



MORE THAN THE SCORE

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