

Réviseur VSOP

FRANCE



70CL · 40°

TECHNICAL INFORMATION

- Aromatic richness and intensity characteristic of double distillation in traditional, small-capacity Charente stills
- A fine sipping cognac aged in dry cellars in 350-liter French oak casks
- Wins you over with its fruity aromas and exceptional full body

TASTING NOTES

NOSE | Elegant - Fruity, spices, woody, toasted, leather

PALATE | Full-bodied and refined - Prune, gingerbread, dried fruits

FINISH | Clear and intense - Honey notes

BRAND'S OTHER PRODUCTS



COGNACS
RÉVISEUR VS

70CL / 40°



COGNACS
RÉVISEUR XO

70CL / 40°



COGNACS
RÉVISEUR ORIGIN

70CL / 45°



COGNACS
RÉVISEUR XO
PLATINUM

70CL / 40°