



JP-Bourgeois



Charente Buck

1 1/2 oz RÉSIDENCE Cognac V.S.O.P.
3/4 oz Verjus
Hint of melon liquor
2 oz ginger ale
Served with ice
Glassware, Highball



RÉSIDENCE SPIRITS

ORGANIC COGNAC

RÉSIDENCE is a range of French Organic Spirits from the Charentes region, (Spirits Valley). This Organic Cognac V.S.O.P comes from three main growths, namely, Bons Bois, Fins Bois and Petite Champagne. Taking time to cultivate the organic vineyards while adhering to the seasons and patiently waiting for the ideal conditions to harvest.

RÉSIDENCE Organic Cognac V.S.O.P is slowly distilled in traditional “Charentais” pot still using 200 years of craftsmanship. Aged for a minimum of 5 years in “Limousin” oak barrels fine and coarse grains in equal parts.

Taste profile

Eye: Coppery with chocolate reflections and a slight golden note.

Nose: Aromas of dried apricots, grapefruit, a hint of bergamot, all structured by the particular tannin of French oak with fresh vanilla and toasted bread.

Palate: A complex attack and a beautiful vinosity; subtle hint of exotic fruit, plum, oak, without forgetting a delicate note of smoke at the end.



Product features & benefits

*Pioneers of the organic movement for quality spirits.

*Made from organic grapes representing less than 2% of the Cognac vineyards.

*Supporting the sustainability of over 20 organic winegrowers.

*As an organic Cognac it reveals and enhances all the true flavors of our local terroirs during the distilling and aging process.

*Appealing to a new clientele to discover and enjoy Cognac but also satisfying the most discerning spirits connoisseurs.

RÉSIDENCE signature cocktail created by Luciole Bar in Cognac, France.

