

V.S.O.P. Organic Cognac

Résidence Spirits | Cognac, France



serve neat
or over ice

Résidence Cognac is a contemporary vision of France's most storied spirit. Made from organically farmed grapes and aged in French oak for a minimum of five years, this V.S.O.P. captures the spirit of craftsmanship and respect for nature that defines the house. It is an elegant balance of fruit and spice, rich in complexity yet remarkably smooth, offering an authentic and sustainable expression of Cognac's finest terroirs.

THE VINTAGE

Harvest takes place from September - October, following organic viticulture practices that respect seasonal rhythms. Patience and timing are essential, ensuring the grapes reach optimal aromatic maturity before being transformed into the base wine for distillation.

TERROIR

Only 1% of all Cognac is certified organic, making Résidence a true rarity. The grapes are sourced from three of the region's premier growth areas: Bons Bois, Fins Bois, and Petite Champagne. The vineyards thrive in clay-limestone soils, farmed according to organic and biodynamic principles under the Demeter certification. Trained in goblet formation, the vines yield fruit of natural concentration and balance, perfectly suited to distillation.

WINEMAKING

Fermentation occurs naturally in stainless-steel tanks at approximately 68°F over a period of 10 days, preserving the delicate aromas of the fruit. The wine is then double-distilled in copper pot stills in the classic Charentais method, a slow and precise process that captures the purest heart of the distillate.

AGING

The spirit is aged for a minimum of five years in a combination of fine- and coarse-grained "Limousin" French oak barrels, both new and used, which impart structure, depth, and refinement. The balance between the two grain types contributes to the Cognac's harmony one providing spice and body, the other elegance and finesse.

TASTING NOTES

Nose: Fruity and round, opening with spice and warm orchard fruit, followed by notes of juniper berries, orange blossom, bergamot, and angelica root.

Palate: Silky and rich on the attack, evolving into layers of candied orange, citrus zest, and delicate spice. The finish is long, warm, and beautifully integrated.

varietals 100% Ugni Blanc

farming Certified Organic (USDA Organic, EU Organic, AB Label, Demeter)

alcohol 40%

distillation Traditional double distillation in Charentais copper pot stills

