



## **Courvoisier VSOP**

Aroma accounts for around 75% of what we taste, so we take great care to nurture complex aromas throughout our process. Our 'Le Nez de Courvoisier' programme highlights three signature aromas for each of our cognacs and traces them back to specific moments in the process.

**VANILLA** : The silky, slightly buttery aroma of vanilla is the signature aroma in Courvoisier VSOP, brought out from the first stage of ageing between the oak cask and our young eaux-de-vie.

**DRIED FRUIT** : The direct result of distilling our spirit with the lees (yeast residue) that contains organic compounds called esters that release a deep and complex fruit flavour.

**HEADY SUMMER FLOWERS** : A clear signature of grapes from the deep, chalky soil in Grande Champagne. The vines have to work hard to find nutrients, creating bright floral notes of roses and carnations.



## **Courvoisier XO**

Aroma accounts for around 75% of what we taste, so we take great care to nurture complex aromas throughout our process. Our 'Le Nez de Courvoisier' programme highlights three signature aromas for each of our cognacs and traces them back to specific moments in the process.

**CANDIED ORANGE :** Through the natural interaction of long maturation in our fine-grained oak casks, the Grande Champagne and Borderies cognacs give delicate sweet notes of candied orange.

**CRÈME BRÛLÉE :** When a cask is toasted, it gives off an aroma of fresh bread as the flames caramelize the natural sugars in the oak. This gives younger cognacs obvious notes of vanilla and caramel, but gradually, over decades, these intense flavours soften to give us a delicate crème brûlée flavour.

**IRIS FLOWER :** From very well-matured cognac from the Borderies cru, an iris flower flavour is amplified through maturation in our humid warehouses situated next to the Charente River and under the warm Cognac sun.