



CHÂTEAU de BEAULON

Christian Thomas

COGNAC Folle Blanche VSOP

7 years old

Single Estate

40% Alc/Vol – 70cl

Cognac Appellation d'Origine Contrôlée

V.S.O.P. Cognac (Very Superior Old Pale), by law the youngest eau-de-vie in the blend has to age for at least 4 years.

Unique creation from Château de Beaulon

*Eau-de-vie produced exclusively from a single
grape variety: Folle Blanche, grown on the
Beaulon estate.*



Natural Environment

Soil: Chalky-clay top soil on a cretaceous chalk base.

Climate: Temperate; dominant West/South West

exposure

Relief: Hillsides north of the Gironde estuary (altitude ranging between 23 to 52 m)

Grape variety

100% Folle Blanche

Vineyard management :

Phytosanitary treatment : sustainable viticulture

Ground maintenance and fertilization: exclusively with organic fertilizers

Distillation:

For the last 50 years Christian THOMAS, owner of Chateau de Beaulon, has personally overseen the distillation in the Estate's private distillery; using the wealth of knowledge passed down through generations to obtain the most complex aromas.

Double Distillation (re-run) on lees in small traditional pot-stills in the Beaulon distillery

Ageing :

More than 7 years ageing exclusively in Limousine or Tronçais oak barrels, small grain, average toasting.

Bottled at the Château

Tasting :

Aspect : Topaz robe with gold reflections, dazzlingly bright.

Nose : Characteristically aromatic *Folle Blanche*, fresh and lively. Initial nose; floral of rose and violets quickly succeeded by fruity notes of fresh grapes and pear with a touch of vanilla.

Palate : Very fruity, mild spice ; cinnamon and nutmeg with a hint of cypress leaves. Perfect balance. Rare personality.

Delicious on its own, with ice or as a cocktail