

VERY SPECIAL



INTRO

Very Special is the best entry door to the Intensely Aromatic style of CAMUS. Thanks to a unique distillation process featuring the selection of the most aromatic parts rich in esters, Very Special boasts the highest fruity aromas in the category. Its refined packaging highlights the key pillars of its production process and CAMUS philosophy.



ABOUT VS

KEY SELLING POINTS

- The Most Intensely Fruity Cognac in the VS category
- Blended with highly floral Borderies distillate
- Best entry door to the Intensely Aromatic style of CAMUS

HASHTAGS

#CamusVerySpecial

KEY PRODUCT FACTS

- Distillation on the lees, using the unique patented Intensity process.
- Very high content of Ester making this the VS with the most intense fruity aromas.
- Contemporary packaging detailing our philosophy and our production process

RRSP (75 CL) : \$36.99-\$39.99



TASTING NOTES

ON THE NOSE

Very floral notes of jasmine and violet mingle with an exotic touch of pineapple

ON THE PALATE

Hints of fresh mango, pear and sweet almond, accompanied by fine and delicate tannins

COLOUR

Deep golden with shiny amber highlights

SERVE

On ice or in a Sidecar cocktail

TASTE PROFILE

