



MAISON
GAUTIER
COGNAC
SINCE 1755

VSOP



GAUTIER, A TRUE CRAFT COGNAC

- Cognac GAUTIER are recognized for their aromatic richness and unique roundness, which are obtained thanks to Gautier's ancient **expertise in Cognac ageing**, in wisely **selected French oak barrels**, and in highly **humid cellars** uniquely located in an ancient watermill over the Osme river in Aigre.
- This **unique know-how** has been transmitted over **10 generations** and is still perpetuated by our small team of 15 passionate craftsmen, to create the smoothest and roundest Cognac which is continually recognised for its superior quality
- For the 20th year in a row Gautier has been **awarded with many Gold medals** in the best international competitions.

PRODUCT FEATURES

- The continuity of our VS, enriched with a third cru, Petite Champagne, which gives more finesse to the blend
- A long ageing process (eaux-de-vie of at least 4 years old), adding generosity, richness and complexity to the Gautier VS Cognac.
- Intense aromas of candied fruits, combined with spices and oak. A nice length of its aromas on the palate.

TASTING NOTES

An amber colour, a subtle nose of vanilla with aromas of dried fruit. A rich, balanced Cognac

WHY VSOP GAUTIER?

- **Unique crafted Know How-** a Cognac that focuses on taste, a subtle balance of fruitiness and woodiness.
- **Accessible-** a high quality product at an affordable price for demanding consumers, and a perfect pour for cocktails delivering great margin.
- **Twice awarded "BEST" in the world** in 2015 and 2017 at the World Cognac Awards.

