



Branson
Cognac
Royal



Appellation Cognac Contrôlée



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Blended by 5th generation, family-run producer Cognac Raymond Ragnaud, who has been in Grande Champagne since 1860, Branson Royal is a unique, elegant and strong blend of Eaux-de-Vie from some of the best vineyards throughout the Cognac region. Fit for king, Royal balances smooth notes of oak, vanilla and spice with stronger notes of wood, herbs and a slight burn for a one-of-a-kind blend.

FRANCE



ORIGIN

Cognac
(Appellation
Cognac
Contrôlée)

DISTILLER NOTES

Made from Ugni Blanc grapes grown in estate vineyards, Royal is aged in French Oak Barriques after small-batch Pot Still Distillation. Bottling occurs after 4 years, but only when the Cognac is deemed ready to achieve the perfect balance of aromas and flavors.

TASTING NOTES

Bright amber in color, with hints of gold. An initially oaky bouquet is followed by an intense fragrance. On the palate it is very mellow with a slight burn. Elegant floral and spice aromas give way to woody herbs, vanilla, raisins and other dried fruits.

TECHNICAL DATA

- Aged a minimum of 4 years Appellation Cognac Contrôlée sourced from entire Cognac region, but mainly from Petit Champagne and Borderies Appellations
- French oak used to give soft finish
- Sourced mainly from Alliers, Limousin and Tronçaise
- ABV: 40%

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