



COMPOSITION

by



TESSERON

— COGNAC —

— COGNAC —

TESSERON



It all started when Noé challenged Romain to craft a Cognac by solely using eaux-de-vie distilled and aged since the beginning of his journey at Tesseron Cognac.

Trained by his father for more than a decade, this blend is an expression of his performance applied to a specific blend and a tribute to his future work with the Tesseron family. Made solely with the two best 'cru' of Cognac, Grande and Petite Champagne (also known as 'Fine Champagne'), Composition reveals a truly magnificent terroir driven taste profile.



Fresh, elegant, suave and aromatic, it is an artistic visionary work with a natural balance of strength, smoothness and all the attributes you can expect from a cognac carefully crafted by the Tesseron family house.

GRAPE VARIETIES	Ugni blanc
APPELATION	Fine Champagne (Grande & Petite Champagne)
AGED	More than four years in Limousin oaks casks
TASTING NOTE	Color: light, amber and shiny Nose: elegant, gourmand, dry apricot, vine flower Palate: round fatty, persistent, delicate spices



Tesseron Cognac Composition is reinventing itself with a new two-tone design, symbolizing the perfect union of the two greatest Cognac crus: Grande Champagne and Petite Champagne.

Its bottle, inspired by the House's iconic decanter, pays tribute to the historical 'montres' flasks once used to sample eaux-de-vie. Highlighted by this graphic 'C' revealing the golden glow of Cognac, the label becomes a strong visual signature for this unique blend, modern yet deeply rooted in Tesseron's history.

Cocktail by
Tesseron Cognac

SOLEIL FUMÉ

- Tesseron Composition
- Mezcal
- St-Germain liquor
- Lime juice

