

CAMUS



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ILE DE RE SELECTION



Friday, August 26, 2022

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ILE DE RE SELECTION

A FRUITFUL ENCOUNTER

Since 1863, the CAMUS family has been passionately creating cognacs of unique style, bringing family know-how to the purest expression of the exceptional local soil with total respect for the personality of the vines.

In its ongoing quest to offer consumers a variety of taste, discovering the vineyards of the Ile de Ré Island was a revelation to CAMUS.

The Ile de Ré lies off the west coast of France, in the Charente-Maritime department. Located in the Bois à Terroirs growing area, the island is the most westerly part of the delimited Cognac region.

The Island produces distinctive cognacs which reveals world of unexpected aromas, flavours and personality, bestowed on them by the maritime influence.



CAMUS

ILE DE RE FRANCE

COMES IN THE GIFT BOX



A FRESH, TANGY CHARACTER = A cognac of marine character, softened by remarkably mellow and fruity notes. Light, fresh iodine notes, with hints of dried fruit, lead into a slightly salty finish, with archetypal softness.

NEAT = It will delight you with its freshness, its delicacy and its tangy finish.

CHILLED OR POURED OVER ICE = This cognac takes on a velvety, creamy texture that is the perfect complement to seafood.

WITH A DASH OF STILL WATER = It unveils its full, powerful character.

EYE = Straw yellow with golden highlights.

NOSE = Light and fresh iodine notes.

PALATE = Lively, delicately oaked, dried fruits notes, salty touch and smooth finish.

DOUBLE GOLD MEDAL SAN FRANCISCO WORLD SPIRIT COMPETITION 2012

GOLD MEDAL DRINKS BUSINESS COGNAC MASTER AWARDS 2012

Ile De Re Fine Island Cognac 40.0% Alc

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ILE DE RE FRANCE

COMES IN THE GIFT BOX



ROBUST, SUBTLE SMOKY CHARACTER =

This cognac owes its character to a unique ageing technique.

AGEING TECHNIQUE = After several years of ageing in cellars on the island, it undergoes a second maturation in old “red” barrels, which have undergone a special toasting process at the cooperage, developed by our Cellar Master.

NEAT = You will discover the toasted notes, with as little barrel oak as possible, to avoid destroying the subtle and smooth balance between smoky hints and rich, crystallized fruit flavours.

CHILLED OR POURED OVER ICE = The toasty character and the maritime influence will express themselves to the full.

WITH A DASH OF STILL WATER = For a unique tasting experience in the world of fine spirits.

EYE = Golden amber.

NOSE = Fresh, lively marine. Toasted bread and smoky notes with a touch of honey.

PALATE = Subtle and smooth balance between smoky and spicy hints and rich crystallized fruits.

GOLD MEDAL SAN FRANCISCO WORLD SPIRITS COMPETITION 2012

GOLD MEDAL DRINKS BUSINESS COGNAC MASTER AWARDS 2012

Ile De Re Fine Island Cognac Double Matured 40.0% Alc

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ILE DE RE FRANCE

COMES IN THE GIFT BOX



A RICH AND SMOOTH HARMONY OF FLAVOURS

= A cognac of unique character. Revealing spicy and tangy iodine notes, it is a blend of eaux-de-vie raised, distilled and aged initially in a damp cellar on the Island. A second period of ageing in a cellar constantly doused with ocean spray inside the Fort de la Pree, barely ten metres from the crashing Atlantic waves, gives the cognac a smooth and highly distinctive marine character.

This cognac offers a delicious variety of competing sweet and salty flavours, intense yet seductive, with a fresh, rustic character.

NEAT OR CHILLED OR POURED OVER ICE OR WITH A DASH OF STILL WATER = It is a unique character that has to be tasted to be believed.

EYE = Amber – coloured with orange glints.

NOSE = Spicy with hints of vanilla and traditional “rancio charentais” Marine and iodine character.

PALATE = Fruity notes of orange peel and dried grapes. Aromatic intensity with sweet and salty savours.

Ile De Re Fine Island Cognac Cliffside Cellar 40.0% Alc

CAMUS

COGNAC FRANCE

COMES IN A GIFT BOX



INTENSELY AROMATIC.

This Camus VSOP is an Intensely Aromatic Cognac, distinguished by its pronounced floral notes. The research on this product derives from a wide use of wines from Borderies Cru, whose high content in terpenols due to a unique soil composition, rich in chalk and flint stones, contributes to elegant, yet deep notes of white flowers and citrus blossoms.

EYE = Elegant golden tint with amber undertones.

NOSE = Perfect balance between precious tannins and fresh notes of tropical fruits, followed by generous floral tones.

PALATE = Lavish fruity notes accompanied by accents of spices and vanilla.

93 POINTS ULTIMATE SPIRITS CHALLENGE

GOLD MEDAL THE COGNAC MASTERS SPIRITS BUSINESS

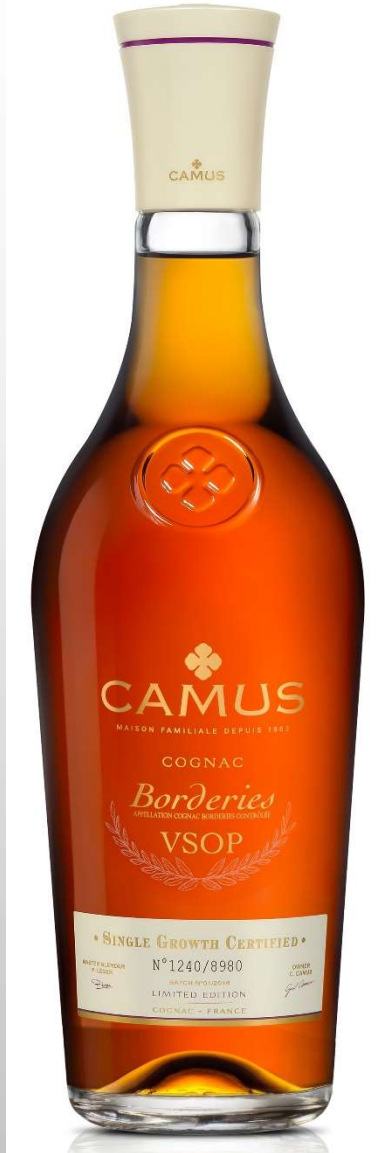
GOLD MEDAL SAN FRANCISCO WORLD SPIRITS COMPETITION

VSOP Intensely Aromatic Cognac 40.0% Alc

CAMUS

COGNAC FRANCE

COMES IN A GIFT BOX



BORDERIES AN EXCEPTIONAL CRU

The Borderies area is dear to CAMUS heart. The name Borderies originated from the traditional farms of the Charente region which enclosed their square courtyards within a stone wall "border". The Borderies AOC is the smallest of the six cognac crus, representing only 5% of the Cognac winegrowing area, which procures a certain rarity.

Guided by the insight of Jean-Paul CAMUS – patient and passionate winegrower, who very early on measured the potential of this land – the House of CAMUS has assured its position through subsequent acquisitions as one of the largest landowners in the Borderies cru.

EYE = Beautiful, consistent orange colour with flashes of rich amber.

NOSE = Reveals enticing notes of vanilla pods and orange zest, on a bed of soft spice and floral aromas.

PALATE = Ample and unctuous, with a robust yet elegant structure and a light hint of woodiness. Beautiful, long finish, well-balanced and wonderfully fresh.

All bottles in the 01/2016 batch are individually numbered.

PLATINUM MEDAL SIP AWARDS 2014

GOLD MEDAL + 91 POINTS INTERNATIONAL REVIEW OF SPIRITS COMPETITION 2014

DOUBLE GOLD MEDAL & BEST COGNAC VSOP SAN FRANCISCO WORLD SPIRIT COMPETITION 2015

GOLD MEDAL INTERNATIONAL WINE & SPIRIT COMPETITION 2015

GOLD MEDAL INTERNATIONALER SPIRITUOSEN WETTBEWERB 2015

GOLD MEDAL SAN FRANCISCO WORLD SPIRIT COMPETITION 2017

92 POINTS WINE ENTHUSIAST MAGAZINE & BEST OF THE YEAR 2017

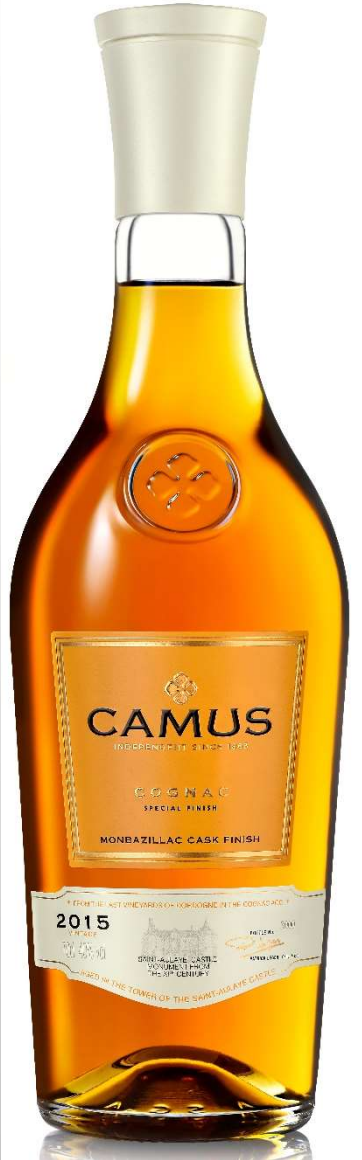
Comments = This limited edition "single growth certified" Cognac features lots of concentrated vanilla flavour from start to finish. Cocoa, vanilla, caramel and oak leads the plush palate, winding into leather and orange peel on the mid – palate before a vanilla and cinnamon – laced finish. Borderies region.

VSOP Borderies Cognac 40.0% Alc

CAMUS

COGNAC FRANCE

COMES IN A GIFT BOX



MONBAZILLAC CASK FINISH

The style of this Small Batch Cognac confirms a distinctive and authentic design, preserving the iconic CAMUS bottle shape. The golden amber tones of the main label recall the colours of Monbazillac wine, while the light cream colour of the bottle cap and the lower label suggest the hues of the clay soil where the grapes at the basis of this cognac take origin.

UNIQUE CONCEPT = Cognac is made from distilled wine and this cognac is aged in casks previously used for Monbazillac sweet wine.

EYE = Topaz yellow amber.

NOSE = Rich and distinctive, offering dried fruits, sweet spices and orange peel, highlighted by refined notes of roasted coffee bean.

PALATE = The hints of tropical fruits combined with floral accents, in a soft and smooth texture, recall the typical aromatic profile found in Monbazillac wines.

All bottles in the batch are individually numbered. Only 3000 bottles released per year.

Saint Aulaye Monbazillac 40.0% Alc

CAMUS

COGNAC FRANCE

COMES IN A GIFT BOX

BORDERIES AN EXCEPTIONAL CRU.

From the birthplace of the House of CAMUS comes CAMUS BORDERIES XO. The smallest and rarest of all Cognac Growths, the Borderies produce Cognac's of wonderful bouquet and distinctive character. Aged slowly in oak casks and using Cognac's predominantly from the CAMUS family's own Borderies vineyards, CAMUS BORDERIES XO is distinguished by its delicate violet and vanilla aromas and its smoothness on the palate. Only five generations of the same family can guarantee a Cognac of such exceptional quality as CAMUS BORDERIES XO.

EYE = Rich golden mahogany.

NOSE = A rich array of aroma reveal fruity, spicy gourmet notes.

PALATE = Developing perfectly towards a finish with long – lasting floral hints.

GOLD MEDAL DRINKS BUSINESS COGNAC MASTER AWARDS 2011 – 2017

GOLD MEDAL + 93 POINTS INTERNATIONAL REVIEW OF SPIRITS COMPETITION 2011

NOTED 90 POINTS GUIDE GILBERT ET GAILLARD 2015

GOLD MEDAL INTERNATIONAL WINE & SPIRIT COMPETITION 2015

GOLD MEDAL INTERNATIONALER SPIRITUOSEN WETTBEWERB 2015

NOTED 90 POINTS BY THE 2 BEST SOMMELIERS OF THE WORLD AT 2015 100% BLIND TASTING

Andreas Larsson & Markus Del Monego

GOLD MEDAL SAN FRANCISCO WORLD SPIRIT COMPETITION 2016 – 2017

97 POINTS WINE ENTHUSIAST MAGAZINE & BEST OF THE YEAR 2017

Comments = Dark, mysterious and complex, this deep – amber liquid has a sherried scent, with hints of fresh figs and black cherry. The mouthwatering palate is sweet up front, showing vanilla and black cherry, drying to a long finish of earthy espresso, leather, orange peel and a brush of cocoa. Borderies region.



XO Borderies Cognac 40.0% Alc

CAMUS EXTRA ELEGANCE



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CAMUS

COGNAC FRANCE

COMES IN A GIFT BOX



PURE ELEGANCE.

Elegance is the defining characteristic of CAMUS Cognac's. CAMUS EXTRA ELEGANCE is an exceptional blend of eaux – de – vie mainly from Borderies, Grande Champagne and Petite Champagne, all selected from their superb ageing potential and their complementary profiles. The presence in the blend of the precious Borderies Cognac's from the smallest growing area and dear to the heart of CAMUS, enhances the sophisticated, smooth aroma.

After a long ageing in cool, damp cellars, CAMUS EXTRA ELEGANCE develops to the full its extraordinary qualities. Great roundness, intense flavour, finesse and a remarkable velvet finish. Blending such outstanding eaux – de – vie gives rise to an extraordinary rich and highly sophisticated Cognac, guaranteed to delight the most passionate and demanding connoisseur.

EYE = Gold colour with shades of bright mahogany.

NOSE = A cascading profusion of superb aromatic notes.

PALATE = Great complexity of creamy pastry notes with hints of dried violets, tobacco, leather and walnut. Velvety finish of exceptional length.

GOLD MEDAL INTERNATIONAL WINE & SPIRIT COMPETITION UNITED KINGDOM 2016

GOLD MEDAL SAN FRANCISCO WORLD SPIRIT COMPETITION 2016

GOLD MEDAL & SPIRIT OF THE YEAR INTERNATIONALER SPIRITUOSEN WETTBEWERB 20145

MASTER MEDAL DRINKS BUSINESS COGNAC MASTER AWARDS 2012

Extra Elegance Cognac 40.0% Alc