

91,5 | CHÂTEAU

CARTEAU CÔTES DAUGAY

2009 Saint Emilion Grand Cru

AL - Rich and intense nose, youthful with some roasted notes, coffee beans, violet, dark plum, blackcurrant and blackberry, very full and concentrated palate, high but polished tannins, very chewy dark fruit, chocolate and a fine integration of oak, seriously structured with a very long finish, highly potent, rich and powerful. 92

MdM - Dark purple red with violet hue and almost black centre. Nose with ripe fruit, almost juicy character, hints of aromatic herbs. On the palate velvety and smooth with ripe tannins, good length and depth. 91

91 | CHÂTEAU LA COURONNE RESERVE

2009 Montagne Saint Emilion

AL - Quite intense and roasted nose, wood, vanilla, roasted coffee, a hint of burnt nose at present; the palate is very ripe but more balanced than the wood on the nose, juicy dark plum and blackberry, fine tannin and good freshness, long and juicy finish with plum and blackcurrant flavours. 92

MdM - Dark purple red with violet hue and black centre. Well concentrated fruit in the nose, elegant spiciness. On the palate juicy with almost velvety character and good length. 90

91 | VIEUX CHÂTEAU PALON

2009 Montagne Saint-Emilion

AL - Young intense and ripe nose, roasted notes, coffee, dark plum, blackcurrant and spices; the palate is powerful and ample, rich backbone of tannin and freshness, pleasant and promising with a serious length. 91

MdM - Dark purple red with violet hue and black centre. Elegant fruit, persistent aroma with a touch of minerality. On the palate juicy fruit and well structured character with good length. 91

91 | CHÂTEAU GACHON

2009 Montagne Saint-Emilion

AL - Sweet and ripe nose with pure blackberry fruit; full palate with soft extraction and good freshness, beautiful fruit, Blackcurrant Cream liqueur and blackberry, very good length, pure and stylish. 91

MdM - Dark purple red with violet hue and black centre. Luscious sweet fruit, blackcurrant and Blackcurrant Liqueur, pure blackberries aroma and a touch of violet. On the palate ripe fruit, well balanced with mature tannins and good length. 91

90,5 | CHÂTEAU FONBADET

2009 Pauillac

AL - Generous nose of sweet fruit, some oak, coffee and tobacco; good structure, youthful with firm tannin, crushed berries and serious length, classic style which deserves a few years in the cellar, but fine potential. 90

MdM - Dark purple red with violet hue and almost black centre. Torrefied aromas in the nose and ripe fruit; on the palate mature fruit with firm tannins and smooth finish. Lovely length. 91

90,5 | GALIUS

2009 Saint Emilion Grand Cru

AL - Clean pure and dark fruity nose, finely integrated oak, fine spices, blackcurrant and wild berries, a light smokiness and mineral notes; very full and structured palate, packed with dark fruit, blackcurrant, plum and fine tannins, very good length and concentration. 91

MdM - Dark purple red with violet hue and almost black centre. Substantial flavour with an elegant edge, however tannins with strong character and slightly dryish on the finish. A serious wine with some potential. 90

90 | CHÂTEAU BELLEGRAVE

2009 Pauillac

AL - Young nose of leather, dark berries, blackcurrant, a hint of new wood and spices; the palate is fresh and medium to full bodied with inky dark fruit, attractive freshness and polished tannins, good length and purity. 90

MdM - Dark purple red with violet hue and almost black centre. Nose with discreet fruit and a touch of spiciness. On the palate well balanced with fine tannins and rather good length. 90

90 | AURELIUS

2009 Saint Emilion Grand Cru

AL - Quite heavy toasting on the nose, dark roasted coffee and smoke, yet with plenty of fruit and fine spices; the palate is rich and fruity, good integration of the wood, balanced tannin, high level of freshness and juicy dark berries, blackberry and spicy flavours, very good length, clean and fruity finish. 91

MdM - Dark purple red with violet hue and black centre. Clean fruit with aromas reminiscent of blackberries and blackcurrant. Juicy style. On the palate well balanced with firm tannins and quite good length. 89

89 | CHÂTEAU TOUR DE YON

2009 Saint Emilion Grand Cru

AL - Lightly roasted nose with hints of coffee and toast but underlined by plenty of fruit - dark plum, blackcurrant, blackberry and fine spices; the palate is ripe and juicy with a good backbone of tannins and acidity, but with an emphasis on fruit, juicy and long finish, clean attractive and drinkable. 90

MdM - Dark purple red with violet hue and almost black centre. Fresh fruit and elegant roasted aromas, discreet minerality. On the palate well balanced with ripe tannins and good structure. 88

89 | ROYAL-SAINT-EMILION CLUVEE PRESTIGE

2009 Saint Emilion

AL - Youthful and generous with plum, redcurrant and some notes of wood and vanilla; the palate is quite full with youthful structure and present, yet ripe tannins, good freshness and hints of freshly crushed berries, good clean finish, medium to long. 89

MdM - Dark purple red with violet hue and black centre. Slightly roasted flavour backed by ripe fruit. On the palate well structured with ripe but firm tannins and good weight. 89

88,5 | CÔTES ROCHEUSES

2009 Saint Emilion Grand Cru

AL - Pure and ripe nose with clean fruit, plum, blackcurrant and blackberry notes; no oak noticeable, clean and juicy on the palate rather soft texture with good level of freshness and medium to long, pure finish. 88

MdM - Dark purple red with violet hue and almost black centre. Elegant, fresh berry fruit in the nose backed by some roasted aromas. On the palate well balanced with medium weight and quite good length. 89

88,5 | VIEUX CHÂTEAU DES COMBES

2009 Saint Emilion Grand Cru

AL - Clean, sweet and fruity nose with hints of dark plum and crushed berries, there is some herbal notes; the palate has good concentration, clean and dark fruity with an attractive level of freshness and young tannin, well balanced with juicy fruit and rather fine length. 89

MdM - Dark purple red with violet hue and almost black centre. Clean nose with rather restrained fruit. On the palate skilfully structured with firm tannins, medium weight and well controlled medium length. 88

88,5 | CHÂTEAU CHEVAL NOIR

2009 Saint Emilion Grand Cru

AL - Sweet nose of prunes and plum, high ripeness; the palate is young, tight and closed, attractive fruit and freshness, still rather on the tannic side, quite long with dark fruit and spices on the finish. 88

MdM - Dark purple red with violet hue and black centre. In the nose quite closed but well structured; on the palate almost floral aromas and good length with firm tannins. 89

88 | CHÂTEAU FAIZEAU

2009 Montagne Saint Emilion

AL - Quite woody on the nose, although with pleasing dark fruit; quite full structure with young tannin, brightly expressed freshness and crushed berries on the finish, medium to long finish. 88

MdM - Dark purple red with violet hue and black centre. Ripe fruit slightly dominated by new oak. On the palate distinct oak influence, ripe fruit, firm tannins and quite good length. 88

88 | CHÂTEAU LA FLEUR PEYRABON

2009 Pauillac

AL - Some hints of wood and vanilla, young fruit, plum blackcurrant and some herbal notes; quite high concentration, young tannin and high freshness and some green herbal notes, quite good length with some herbal and leafy notes on the finish. 88

MdM - Dark purple red with violet hue and black centre. Discreet fruit reminiscent of blackberries and dried fruit, aromatic herbs and a touch of tobacco leaves. On the palate juicy and well balanced with medium weight and length. 88

88 | CHÂTEAU FERRAND LARTIGUE

2009 Saint Emilion Grand Cru

AL - Roasted nose with a mix of red and dark berries; pleasing clean fruit on the palate, medium weight, juicy and fresh with notes of crushed berries, some wood is still present, medium to long finish - needs another 2 years to soften. 88

MdM - Dark purple red with violet hue and almost black centre. Fine fruit with ripe character, discreet spiciness, medium weight and length. Rather traditional style. 88

88 | CHÂTEAU MONTLABERT

2009 Saint Emilion Grand Cru

AL - Rather sweet and forward nose with hints of spices and confiture; the palate is soft and supple with stewed fruit, some spicy notes and medium length. 87

MdM - Dark purple red with violet hue and almost black centre. Balmey aromas, fruit jam with a touch of leather and tobacco, ripe fruit and a touch of minerality. On the palate well balanced with good length and well integrated tannins. 89

87,5 | CHÂTEAU LA CROIZILLE

2009 Saint Emilion Grand Cru

AL - Quite dominated by oak at present; on the nose dark fruit; full but rather extracted on the palate, pleasing fruit but tannic with medium length - it really needs some time to soften, today rather dry on the finish. 86

MdM - Dark purple red with violet hue and almost black centre. Intense oak influence slightly dominating the fruit. On the palate slightly lighter structure but elegant aroma. Medium weight and length. 89

87,5 | CHÂTEAU GRAND LARTIGUE

2009 Saint Emilion Grand Cru

AL - Clean and classic nose with less oak; dark plum and mellow structure with soft tannins, juicy freshness and dark plum fruit, fairly long, pleasingly juicy and drinkable. 88

MdM - Dark purple red with violet hue and almost black centre. Pleasant fruit and discreet spices; on the palate soft with ripe tannins but showing a slightly rustic charm. 87

87 | CHÂTEAU ROLLAND MAILLET

2009 Saint Emilion Grand Cru

AL - Quite floral and leafy nose with hints of red berries and herbs; the palate has medium weight, rather rounded tannin and sweet stewed fruit character, medium length, quite accessible but simple. 86

MdM - Dark purple red with violet hue and almost black centre. Slightly reductive character, blackcurrant leaves and mineral aromas. On the palate medium density and length, minerality and a touch of iodine aroma. 88

87 | CHÂTEAU LA COURONNE

2009 Saint Emilion Grand Cru

AL - Quite classic nose of fine spices and freshly crushed berries; less oak, high acidity and young tannin on the palate, elegant red fruit, medium weight and length - should gain complexity from further aging. 87

MdM - Dark purple red with violet hue. Discreet aroma, quite classic style, ripe and juicy on the palate, but firm tannins creating a slightly rustic aftertaste. 87

86,5 | CHÂTEAU GUADET PLAISANCE

2009 Montagne Saint Emilion

AL - Young and closed on the nose; rather full palate with young dark fruit, plum and youthful tannin, rather restrained and tight - should develop but finishes somewhat dry. 86

MdM - Dark purple red with violet hue and black centre. Classic nose with a rather closed character; on the palate slightly dryish style with medium length. 87

86,5 | 1901

2009 Montagne Saint-Emilion

AL - Very ripe nose, Port like with some new oak, blackcurrant and confiture jam; the palate is rich and rather extracted, high tannin and acidity, it has a good length and plenty of fruit, but today it seems rather dissipated and dry - should develop, but wait for 2 more years at least. 87

MdM - Dark purple red with violet hue and black centre. Very concentrated nose displaying aromas in a Port style way. On the palate highly extracted, ripe tannins, sweet fruit but with jammy character. Should be re-tasted at a later stage as there is some potential. 86

86 | CHÂTEAU DU VAL D'OR

2009 Saint Emilion Grand Cru

AL - Some creamy notes, fresh red berries, a hint of oak and vanilla; the palate is quite soft and supple with fresh berries, a hint of confiture jam and a medium long finish. 86

MdM - Dark purple red with violet hue and almost black centre. Ripe, slightly stewed fruit, plums and cherries. Sweet character on the nose with discreet tones of vanilla. On the palate well balanced with firm tannins, medium weight and length. 86

85,5 | CHÂTEAU CALON

2009 Montagne Saint-Emilion

AL - Slightly lighter structure with red fruit, herbs, medium weight, soft and drinkable with a medium long finish. 86

MdM - Dark purple red with violet hue and almost black centre. Discreet fruit, peppers and spices, presenting itself in a rather austere style. Medium weight and length, but quite ripe tannins. 85

85 | CHÂTEAU ROC DE CALON

2009 Montagne Saint-Emilion

AL - Fresh berries and new wood on the nose; a slightly lighter structure with sour red fruit, plum and high tannin, medium length. 85

MdM - Dark purple red with violet hue and black centre. Torrefied aromas in the nose, backed by ripe and almost sweet fruit. On the palate clean and well balanced with medium weight and relatively good length. 85

COGNAC

96,5 | COGNAC LHÉRAUD

Petite Champagne 1973

AL - Deep golden colour; beautiful aromas, almost like a Sauternes, honey, tropical fruit, fine spices and vanilla. Incredibly intense and lingering with a plethora of fruit, spice and a sensation of sweetness, great complexity and depth, fine integration of oak and alcohol, superbly long finish, exceedingly good. 96

MdM - Almost dark amber colour. Nose like a mature sweet wine, starting with an almost discreet character and then displaying complex aromas. Vanilla, dried apricots and elegant minerality. Tones of roasted flavours. On the palate excellent structure and great length, complex and rich but still maintaining plenty of elegance. A Cognac which is almost wine, perfectly balanced. 97

95,5 | HENNESSY

PARADIS IMPÉRIAL

AL - Medium amber with a hint of green. Appealing nose - complex with fine spices, dried fruit, acacia honey and damp tobacco. Elegant structure, sweetness from maturity, elegant fruit and a very long nutty finish, great complexity and depth. 95

MdM - Elegant amber colour. Complex aromas reminiscent of toast and dark chocolate, vanilla and mild spices, a touch of honey and floral tones. On the palate well balanced with excellent length and great structure, complex in the finish, rich and elegant. 96

95 | HENNESSY

PARADIS RARE

AL - Medium deep amber colour; nuanced and elegant with good maturity, dried fruit, honey, fine spices, vanilla and chocolate praline. Intense, complex and lingering with attractive fruity notes, a refined spiciness, balanced alcohol and very long finish. 94

MdM - Dark amber colour with mahogany hue. Complex and elegant on the nose, vanilla and mild spices, "crème brûlée", slightly floral tones, hints of dark chocolate. On the palate well balanced with excellent length, complex, rich and elegant. 96

94,5 | COGNAC LHÉRAUD

XO CHARLES VII

Petite Champagne

AL - Medium deep amber; the nose has depth and maturity, some roasted notes of caramel, hazelnut, fine spices and dried fruit. Very intense and persistent on the palate, pleasing sweetness, roasted notes spices and a long complex aftertaste, very good. 94

MdM - Dark amber colour with copper-coloured hue. Clean and very elegant nose, aromas of vanilla, tones of "crème brûlée", dried apricots, orange zest; on the palate clean with elegant minerality and great structure, good length with an almost fruity finish reminiscent of blackcurrant. Great length. **95**

94 | COGNAC AUDRY RÉSERVE ARISTIDE Grande Champagne
AL - Medium deep amber; nutty, woody and mature aromas, reminiscent of an Oloroso sherry, good maturity, the palate is rich and intense with good depth and a huge concentration, very fine length, high alcohol but perfectly balanced, most appealing. **94**
MdM - Dark amber colour. Balmey nose with intense aromas, "rancio" flavour, oak influence, toast, vanilla and mild spices, quite complex and rich. On the palate medium weight, cask strength character, good length. **94**

94 | COGNAC LOUIS ROYER 37 YEARS OLD Grande Champagne
AL - Clear light amber with a green hue. Most appealing complexity on the nose, dried fruit, fine spices, molasses and less woody notes. Very intense, mature and lingering on the palate with an aged sweetness, very fine depth, complexity and length. **93**
MdM - Intense amber colour. Complex nose with balmey character, vanilla, elegant fruit and roasted flavour. On the palate aromatic and long with complex character, very fine length and excellent finish. **95**

93,5 | COGNAC MAXIME TRIJOL ANCESTRAL Grande Champagne
AL - Medium to deep amber colour. Very mature and intense nose, deep and complex, dried fruits, walnuts, leather and Oloroso sherry like notes; very intense and lingering flavours without being heady, cedar wood, dried fruit and nuts on the finish, good complexity and depth. **93**
MdM - Very dark amber colour. Opulent nose with complex aromas, vanilla, roasted chestnuts, honey, dried plums and candied orange peel. On the palate well structured with convincing length, blackcurrants in the finish. **94**

93,5 | COURVOISIER INTIALE EXTRA
AL - Medium deep amber nuance. The nose is complex and intense with a plethora of nutty notes, fine wood, dry spices, chocolate and tobacco. The palate is intense and structured with good bite and superb persistence, mature and nutty finish, very good. **93**
MdM - Dark amber colour. Aromatic nose reminiscent of vanilla, toast, "crème brûlée", dried pear and apricots, caramelized apple, hints of chocolate in the background as well as mild spices. On the palate aromatic and complex with good length. **94**

93 | HENNESSY THE ORIGINAL XO
AL - Deep amber colour. Good level of complexity on the nose, dark chocolate, hazelnut, dried fruit, prune, tobacco and gingerbread. Most attractive depth and structure, intense and lingering with a fine maturity, layers of flavour and very good length. **93**
MdM - Dark amber colour. Complex nose with aromas reminiscent of vanilla and chocolate, dried prunes and a touch of minerality. Candied orange peel and mild spices in the background. On the palate well balanced with good structure and length, complex aromas on the aftertaste. **93**

93 | COGNAC GROSPERRIN COLLECTION 1969 Petite Champagne
AL - Medium to deep golden colour; on the nose there is roasted nuts, fine wood and damp tobacco; it shows an intense palate, very fine grip and persistent as well as complex flavours, deep and profound with a very long finish. **94**
MdM - Dark amber colour. Nose with balmey character, dried apricots, vanilla and mild spices in the background. On the palate well structured with good length. **92**

92,5 | COGNAC HINE 1975 VINTAGE Grande Champagne
AL - Deep golden colour; aromatic and intense with dried fruit, pralines, orange zest, cedar wood, tobacco and fine spices; very alluring grip on the palate, balanced and very long with a rich, nutty aftertaste. **91**
MdM - Almost dark amber colour. Elegant and complex aromas, reminiscent of chocolate and toast, vanilla and dried pear as well as discreet mild spices. On the palate well balanced with excellent length and quite complex character. **94**

92,5 | COGNAC RAGNAUD SABOURIN FONTVIEILLE Grande Champagne
AL - Medium deep golden. Quite elegant and discreet nose with a whiff of honey glazed fruit, damp tobacco and fine spices. Intense and lingering on the taste without heaviness or headiness, very fine length, complex. **92**
MdM - Dark amber colour. Elegant nose with aromas reminiscent of mild spices and candied orange peel. On the palate elegant with restrained sweetness, complex aromas reminiscent of blackcurrant, vanilla and mild spices. Lovely length. **93**

92,5 | COGNAC AUDRY EXCEPTION Fine Champagne
AL - Some roasted and woody notes, vanilla and "crème brûlée"; very intense and rich with high, but balanced alcohol, caramelized fruit, dry spices and splendid length. **92**
MdM - Dark amber colour. Rather closed nose; on the palate medium density and lovely length. Cask strength character, quite complex finish. **93**

92 | COGNAC FRAPIN CHÂTEAU FONTPINOT XO Premier Cru Grande Champagne
AL - Deep golden colour; intense nose that displays candied orange, honey, almond paste and chocolate; rather elegant on the palate, pure, fruity and nutty with well defined bite, a discreet spiciness and long lingering finish. **91**
MdM - Dark amber colour. Opulent but elegant nose with intense aromas reminiscent of toasted oak, dark chocolate, vanilla, "crème brûlée". On the palate clean and well made with superb structure and length. **93**

92 | COGNAC HINE ANTIQUE XO Premier Cru Grande Champagne
AL - Medium deep amber. Elegant aromas of vanilla, hazelnut, cedar wood, fine tobacco and spices. The palate is rich and flavour intense, warm but balanced with fine spiciness, roasted nuts, "crème brûlée" and refined spice, very persistent aftertaste. **93**
MdM - Dark amber colour. Discreet nose with aroma reminiscent of white blossoms, vanilla, roasted hazelnuts and a touch of nougat. On the palate clean and well balanced, subtly integrated alcohol. Rather lovely length. **91**

92 | COGNAC MAXIME TRIJOL EXTRA Grande Champagne
AL - Medium deep golden, alluring purity on the nose, less wood, elegant with dried fruit and prune notes; elegant style with fine spiciness, appealing sense of freshness and fruit, refined, subtle spice on the finish, impressive length. **92**
MdM - Amber colour. On the nose well structured, balmey character with tones of vanilla. On the palate elegant with delicious, well expressed fruit, reminiscent of blackcurrants. Lovely length. **92**

92 | COGNAC COURVOISIER 21 YEARS OLD
AL - Medium deep golden/amber nuance. The nose is complex with refined maturity and complexity, dried fruit, nougat and honey; the flavours expand on the palate and offers great richness, intensity and length. Fine complexity. **92**
MdM - Dark amber colour. In the first moments, quite closed character, and then opening up in direction of elegant fruit and tones of mild spices. On the palate elegant and fine fruit, blackcurrant in the finish. Quite complex. **92**

92 | COGNAC AUDRY RÉSERVE SPÉCIALE Fine Champagne
AL - Medium deep amber. Very elegant and mature nose, honey glazed fruit, fine wood, tobacco and gingerbread. Rich, intense and full palate, yet restrained with lovely integration of oak and alcohol, very gratifying length and a long lasting nutty finish. **91**
MdM - Dark amber colour. Elegant nose which opens up slowly. Mild spices, but also a touch of mild pepper, dried fruit. On the palate roasted aromas, vanilla and mild spices. Well structured and finely balanced with great length. **93**

91,5 | COGNAC PRULHO ECLAT XO Grande Champagne
AL - Medium to deep amber with a sweet nose that displays prune, chocolate praline, vanilla and honey. Mature flavours yet with a sense of freshness and fine spiciness, elegant and balanced with a long finish. **91**
MdM - Dark amber colour with copper-coloured hue. Clean and very expressive nose, aromas reminiscent of roasted oak, vanilla, "crème brûlée" and dried fruit. On the palate a touch of minerality, superb structured with lovely balance and great length. **92**

91,5 | DOMAINE DES BROIX VIEILLE VILLE
AL - Medium golden/amber; intense and mature nose with nutty notes, reminiscent of an Amontillado sherry, deep and complex; very fine palate, elegant with medium weight, nutty and lingering flavours, a hint of honey and dried fruit, appealing length and a complex finish. **92**
MdM - Dark amber colour. Aromas reminiscent of vanilla, dark chocolate, dried fruit. On the palate attractively balanced with rather fine length, flavour reminiscent of "crème brûlée", vanilla and chocolate. **91**

91,5 | COGNAC GROSPERRIN COLLECTION 1973 Petite Champagne
AL - Medium to deep golden colour; very elegant nose, fruity and vinous with honey, glazed fruit, vanilla and pralines. The taste is intense and rich with lingering flavours, nutty and almond like notes with splendid length. **92**
MdM - Almost dark amber colour. Aromas rather restrained reminiscent of vanilla and "crème brûlée", dried apricots and candied orange peel. On the palate sweet impression with rather restrained aromas and great length. **91**

91,5 | SIGNATURE E FRAPIN Premier Cru Grande Champagne
AL - Deep golden colour; more vinous nose, honey, tropical fruit, nuts and sweet spices. Generous palate, a hint of sweetness, yet on the elegant side with good maturity and long complex finish. **91**
MdM - Amber colour. Clean nose with rather discreet character, however opening up. On the palate attractively balanced with a touch of sweetness and aromas of mild spices. Great length. **92**

91 | ABK6 XO FAMILY RESERVE
AL - Medium deep golden nuance; the nose is discreet, oak, vanilla, hints of orange zest and hazelnut. The palate is alluringly balanced, lighter structure but attractive flavour intensity, spicy and nutty finish, fine length and elegance. **90**
MdM - Amber colour. Clean and elegant nose, hints of orange blossoms and vanilla and slightly roasted flavour. On the palate clean and elegant with minerality and good structure. Most attractive balance with lovely length. **92**

91 | COGNAC PRULHO ECLAT EXTRA Grande Champagne
AL - Deep golden/amber; the nose is fine and complex with an aged sweetness, honey, gingerbread and dried fruit. The palate is full and lingering with almond notes, warm but balanced texture, nuttiness and rather long aftertaste. **91**
MdM - Dark amber colour. Discreet oak influence, vanilla, "crème brûlée"; on the palate well structured with fine weight and length. **91**

91 | COGNAC HINE TRIOMPHE Grande Champagne
AL - Deep golden with an amber tinge; the nose is mature and developed with hints of walnut, leather, chocolate and Oloroso sherry like notes. The palate is full, rich and rather warm with attractive length and mature flavours. **90**
MdM - Dark amber colour. Elegant and complex nose; well balanced character; fine length on the palate with complex aromatic finish. **92**

91 | COGNAC MARTELL CORDON BLEU
AL - Dark amber with a green hint; intense and mature aromas, walnuts, wood, leather, cedar wood and smoke; very mature and robust on the palate with layers of lingering flavours and a very long nutty aftertaste. **92**
MdM - Very dark amber colour. Opulent character with aromas reminiscent of toffee, chocolate, vanilla, on the palate clean and well balanced with good length. **90**

91 | COGNAC AUDRY MÉMORIAL Fine Champagne
AL - Medium deep amber/orange colour. Elegant nose, mature with a discreet spiciness, dried fruit, honey and cedar wood; good grip on the palate, fruity and generous with a discreet spiciness, medium weight and long aftertaste. **90**
MdM - Dark amber colour. On the nose rather closed, opening up only slowly. Elegant flavour on the mild and spicy side. On the palate clean and well balanced with excellent length, an almost fruity finish and mild spices. **92**

90,5 | COGNAC LOUIS ROYER EXTRA Grande Champagne
AL - Amber/green colour. The nose is displaying a nice maturity and depth with notes of hazelnut, cedar wood and spices; the palate is slightly more robust with dry spices and pepper, intense and long, high but balanced alcohol. **90**
MdM - Dark amber colour with almost mahogany hue. Opulent with good structure and length. **91**

90 | COGNAC BIRKEDAL HARTMANN HALFDAN EXTRA GAMMEL
AL - Deep golden colour; rather dried aromas of dried fruit and dry spices; medium bodied with a peppery character and dry wood, good length and balanced alcohol. **90**
MdM - Amber colour. Clean nose with dried fruit character, dried apricots, almost smoky in the background. On the palate clean and well balanced with good and long length. **90**

90 | COGNAC COURVOISIER XO IMPERIAL
AL - Medium deep amber; dried fruit, prune, almonds and gingerbread dominates the nose; medium weight, a slightly more elegant style with good length and balance, good integration of oak, stylish and generous. **91**
MdM - Dark amber colour. Clean nose with elegant flavour, medium intensity, vanilla, dried apricots and a touch of roasted flavour. On the palate clean and well balanced with rather good length. **89**

90 | LOUIS ROYER XO
AL - Quite deep amber; mature nose, walnuts, Oloroso sherry like aromas, dried fruit and molasses; the palate is rich, intense, warm, nutty and sweet, good depth and fine spiciness, rich, long and spicy finish. **90**
MdM - Dark amber colour. Clean nose with discreet and elegant flavour. Mature character. On the palate sweet taste with round and almost creamy texture, butterscotch in the finish. **90**

90 | COGNAC BARON OTARD EXTRA 1793
AL - Deep golden/amber nuance. Spices, vanilla, wood and "crème brûlée"; the palate is rich and generous, warm but balanced with a medium long nutty finish. **89**
MdM - Dark amber colour. Excellent nose with quite complex character, aromas reminiscent of roasted hazelnuts, dried fruit, chocolate and balmey character. On the palate clean and well balanced with medium weight and good length. **91**

90 | COGNAC FRAPIN EXTRA Premier Cru Grande Champagne
AL - Light amber with a mature nose that displays candied orange, chocolate praline, wood and vanilla. Quite intense on the palate, it starts out discreetly, but expands on the palate rather warmer and robust finish with good length. **90**
MdM - Dark amber colour with copper-coloured hue. Minerality on the nose, touch of vanilla, slightly lacking in complexity. On the palate quite mineral. Well structured with a touch of sweetness and good length. **90**

90 | COGNAC A.E.D'OR

HORS D'AGE N°6 - 35 YEARS OLD

AL - Medium amber. Dried fruit character, prune, raisin, honey, walnut and tobacco. The palate is warm, intense and rich in a mature, robust style, good length and depth. **89**

MdM - Intense amber colour. Very elegant nose with discreet aromas. On the palate elegant with a certain character of fruit, elegant sweetness and good length. **91**

89,5 | COGNAC TESSENDIER

PARK XO 6

AL - Medium to deep amber; the nose is spicy showing vanilla, dry spices, marzipan and chocolate; rich and warm palate with mature flavours, spicy bite and nutty finish, quite long. **89**

MdM - Dark amber colour. Aromas reminiscent of vanilla and tones of chocolate, dried prunes. On the palate well balanced with rather good length, alcohol quite strong but integrated. **90**

89,5 | COURVOISIER

VSOP EXCLUSIF

AL - Deep gold/amber; complex nose with fine spices, candied orange, chocolate and fine oak; the palate has good grip, firm and intense with mature flavours and a long complex finish. **89**

MdM - Dark amber colour. Elegant aromas reminiscent of candied orange peel, vanilla, slightly roasted flavours. A VSOP displaying some depth. On the palate opulent with good structure and length. Strong alcohol but rather well integrated. Showing certain length. **90**

89,5 | COGNAC CAMUS

MILLÉSIMÉ 1976

AL - Dark amber; very mature nose with aged aromas, dried fruit, wood, spice and caramel; good depth and complexity on the palate, intense and lingering, very fine length with spicy, sweet and aged aromas. **91**

MdM - Dark amber colour; ethereal nose, quite balmy character; on the palate medium weight with quite good length. **88**

89 | COGNAC AUDRY

XO

Fine Champagne

AL - Medium deep amber colour; the nose is fruity, almost Calvados like, mature with fine oak, nuts and vanilla. Good grip on the palate, flavour intense, spicy and lingering with nutty notes, good maturity and some depth. **90**

MdM - Dark amber colour. Discreet fruit, vanilla and "crème brûlée". On the palate butterscotch, quite sweet taste with rather good length. **88**

89 | PIERRE FERRAND

SÉLECTION DES ANGES

AL - Medium amber nuance. Intense and mature nose, wood, nuts, vanilla and dried fruit; the palate is full and robust with nutty, dried fruit and warm flavours, rather long and peppery finish. **88**

MdM - Dark amber colour. Nose with almost balmy character, dried prunes and discreet tones of chocolate. On the palate well balanced with tones of sweetness, butterscotch. Relatively good length. **90**

89 | MARTELL XO

AL - Deep amber. Complex nose, walnuts, brown sugar, tobacco and gingerbread. The palate is rich, slightly heady with spicy notes and a nutty finish. Slightly alcoholic on the finish. **88**

MdM - Dark amber colour. Opulent nose with roasted flavours, chocolate and vanilla. On the palate clean and well balanced with rather good length. **90**

89 | ABK6

VSOP GRAND CRU

AL - Light amber; quite elegant nose, complex with discreet oak, honey, stone fruit and hazelnuts; intense and elegant palate, very persistent with complex nutty flavours, good length. **89**

MdM - Dark amber colour. Intense nose with aromas reminiscent of coconut, vanilla, toasted oak, chocolate and mild spices. On the palate aromatic and well balanced with a touch of sweetness and rather good length. **89**

89 | DOMAINE DES BROIX

VIEILLE VILLE EXTRA

AL - Deep golden/amber; mature nose with aged notes - wood, dried fruit, glazed nuts and a balsamic hint; rather sweet palate with wood and vanilla notes, creamy with a soft texture and fine spices, long warm finish. **89**

MdM - Dark amber colour with copper-coloured hue. Distinct oak influence, vanilla and "crème brûlée", a touch of dried fruit. On the palate well balanced but in the finish with a slightly sharp alcoholic impression. **89**

89 | DOMAINE DES BROIX

Grande Champagne

AL - Dark amber nuance with a hint of green. The nose is displaying notes of molasses, nuts and dark chocolate. The palate is slightly on the sweet side; almond and nougat flavours, a hint of oak and vanilla on the finish, rather long. **89**

MdM - Dark amber colour. Spicy nose with aromas reminiscent of intense, vanilla and a touch of brown sugar. On the palate clean with medium weight and rather good length. **89**

88,5 | COGNAC CAMUS

BORDERIES XO

AL - Medium amber; the nose shows an emphasis on nuts, almonds and nougat; the palate is on the sweet side, good maturity and balance, medium weight and length, some complexity. **88**

MdM - Dark amber colour. Intense aromas reminiscent of orange peel, vanilla, hints of chocolate and roasted flavour. On the palate some sweetness, medium weight and length. **89**

88,5 | COGNAC PARK

XO EXTRA

Grande Champagne

AL - Medium deep amber; walnuts, molasses and dried fruit dominate the nose; rich and full palate, warm and spicy with woody notes, good grip and robust finish. **88**

MdM - Dark amber colour. Nose with closed character, discreet tones of vanilla and roasted aromas. On the palate good structure, medium weight and good length. **89**

88,5 | COGNAC CAMUS

1991

AL - Medium deep golden colour; the nose is shy and unresolved, some oak and spicy elements; the palate is medium bodied with good grip, spices and a rather long finish. **88**

MdM - Dark golden colour. On the nose rather discreet character; on the palate medium weight and length. **89**

88,5 | PRINCE

HUBERT DE POLIGNAC

888 TRUNK

Grande Champagne

AL - Deep amber with a green rim; slightly volatile nose, balsamic with hints of leather and walnuts; sweet vanilla flavours on the palate, attractive grip and spicy with good length and robust finish. **89**

MdM - Very dark amber colour. Nose rather discreet; on the palate well balanced but rather discreet character. Medium length. **88**

87,5 | COGNAC B

ARON OTARD

XO GOLD

AL - Medium deep amber. The nose is mature and showing hints of brown sugar, nutmeg, marzipan and fine wood. The palate has developed flavours, nutty and sweet with a smooth long finish. **87**

MdM - Dark amber colour with a touch of golden hue. On the nose quite aromatic, reminiscent of wood, slightly roasted flavours with a touch of vanilla. On the palate well structured - rather good length and quite aromatic in the finish. **88**

87,5 | COGNAC FRANÇOIS PEYROT

XO

Premier Cru Grande Champagne

AL - Medium to deep amber; dried sweet fruit, oak and spices on the nose; the palate is intense, warm and round, spicy notes, warm and generous finish with medium to long persistence. **87**

MdM - Dark amber colour with brown hue. Clean nose but rather discreet flavour; on the palate aromas reminiscent of walnuts and roasted tones and vanilla, opulent character with sweetness in the finish, rather good length but quite alcoholic. **88**

87,5 | COGNAC CAMUS

XO ELEGANCE

AL - Deep golden/light amber. Medium intense nose, more elegant with notes of nougat, almond paste, candied orange; medium bodied, gently spicy and balanced palate, good length. **87**

MdM - Dark amber colour. Clean nose with elegant character, orange peel, hints of "crème brûlée". On the palate clean, well balanced, touch of sweetness with rather good length. **88**

87,5 | COGNAC CAMUS

ILE DE RÉ CLIFFSIDE CELLAR

AL - Deep golden/amber. The nose is relatively fruity with some notes of honey, vanilla and sweet spices. A rather elegant structure, gently spicy and fairly long, still seems slightly young though. **88**

MdM - Amber colour. Discreet nose with a certain minerality. On the palate clean and well structured, cask strength character, however alcohol slightly upfront. **87**

87 | COGNAC LAURENT JOUFFE

XO

Premier Cru Grande Champagne

AL - Medium deep amber; sweet and spicy nose with notes of acacia honey and gingerbread. Rounded and sweet palate, soft with medium weight and a medium long, sweet finish. **87**

MdM - Dark amber colour. Rather closed nose - lacks complexity. On the palate clean with tones of sweetness, but slightly sharp alcohol in the finish. **87**

87 | COGNAC HINE

RARE VSOP

Fine Champagne Cognac

AL - Medium golden/amber; the nose displays aromas of prune, honey and cedar wood; spicy bite on the palate, rather warm, round and spicy in the mouth, good length but slightly alcoholic on the finish. **86**

MdM - Dark amber colour with copper-coloured hue. Elegant nose with quite complex aromas reminiscent of vanilla, roasted notes, dried pear and apricot as well as "crème brûlée". On the palate clean with strong alcohol, medium weight and rather good length. **88**

86,5 | COGNAC GROSPELLIN

COLLECTION 1982

Fins Bois

AL - Medium golden colour; the wine gives a youthful impression with hints of grapes, yellow fruit, almond and wood. Rich and warm palate, but not yet quite complex, medium to long finish. **86**

MdM - Dark golden colour with amber hue. Elegant nose with aromas reminiscent of hazelnuts, tones of dried fruit and slightly mineral. On the palate medium density and length. **87**

86 | LE ROCH LA GABARE

VSOP

Petite Champagne

AL - Medium to deep golden colour - far lighter than most others; fruitier nose, candied orange, spices and cedar wood; quite elegant palate with less wood and drier finish. **86**

MdM - Golden yellow. Clean nose with discreet fruit, pear and a touch of vanilla as well as fresh hazelnuts. On the palate well balanced with a slightly rustic finish, but appealing with some elegant aromas. **86**

86 | COGNAC LAURENT JOUFFE

VSOP

Premier Cru Grande Champagne

AL - Dried fruit, brown sugar and candied orange on the nose; quite soft and round palate with a hint of vanilla and wood, rather elegant finish, balanced. **86**

MdM - Amber colour. Elegant nose with aromas reminiscent of vanilla and white chocolate, a touch of hazelnuts and slightly mineral. On the palate well presented with smooth, almost sweet character, very pleasing balanced with medium length. **86**

86 | COGNAC GROSPELLIN

COLLECTION 1990

Grande Champagne

AL - Medium deep golden colour; aromatic with notes of Muscat, almond, flower and honey. Quite alcoholic, seems rather young with some woody notes on the finish. **86**

MdM - Dark golden yellow. Aromas reminiscent of hazelnuts and nougat, fresh grapes - rather discreet character. On the palate quite firm structure, alcohol still present, cask strength character. **86**

85,5 | LE REVISEUR

XO

AL - Lighter colour, medium golden. Sweet and intense nose with notes of chocolate, nougat and nuts. The palate has medium weight, smooth, mellow and rather sweet with a warm finish. **85**

MdM - Dark amber colour. Discreet aromas reminiscent of vanilla and brown sugar. On the palate sweet character with medium length. **86**

85,5 | COGNAC DE LUZE

VSOP

Fine Champagne

AL - Medium deep amber; sweet nose of chocolate, prune, wood and fine spices; intense flavour but balanced alcohol, complex and spicy finish. **87**

MdM - Dark amber colour. Clean nose with discreet flavour, a touch of vanilla, chocolate and "crème brûlée"; on the palate clean and well balanced with medium weight and length. **84**

85,5 | COGNAC GUY PINARD & FILS

XO 1990

Single Vineyard/Single Cask

AL - Deep golden/apricot colour; sweet fruity nose with some notes of wood, medium bodied with some grapey notes, a hint of nutmeg, spicy finish and medium length. **85**

MdM - Amber colour with golden hue. Very discreet nose with a touch of apricots and vanilla. On the palate clean with fine fruit, medium weight and length. **86**

85 | COGNAC PRULHO

ECLAT VSOP

Fine Champagne

AL - Deep golden with an amber rim; notes of caramel, oak and dried fruit; quite intense and warm mouthfeel, balanced and rather long finish, fine oak and a complex spiciness. **87**

MdM - Dark amber colour. Intense aromas reminiscent of dried raisins and roasted nuts, a touch of vanilla in the background. On the palate slightly sharp alcohol with medium length. **83**

85 | COGNAC PIERRE FERRAND

RÉSERVE VSOP

AL - Medium deep amber; the nose is sweet with notes of molasses, brown sugar and candied orange; the palate is soft, sweet with integrated alcohol and light spiciness, medium long aftertaste. **85**

MdM - Dark amber colour. Discreet nose with rather restrained spiciness; on the palate almost sweet taste with medium length. **85**

84,5 | COGNAC DE LUZE

XO

Fine Champagne

AL - Medium golden/amber, rather discreet nose; more intensity on the palate, warm and robust with notes of wood and spices, dry and slightly alcoholic finish, medium length. **84**

MdM - Dark amber colour. Slightly rustic character with balmy notes but also some dusty flavours. On the palate well balanced with a touch of sweetness and medium length. **85**

84,5 | COGNAC BARON OTARD

VSOP

AL - Dark golden/amber colour; discreet nose with elegant oak, vanilla and sweet spices; good bite on the palate with dried fruit, oak and marzipan flavours, medium long, warm finish. **84**

MdM - Dark amber colour. Opulent nose with aromas reminiscent of roasted hazelnuts, nougat, vanilla and a touch of "crème brûlée". On the palate smooth with a touch of sweetness and medium length. **85**

84 | LE REVISEUR

VSOP

AL - More mature on the nose, dried fruit, wood and vanilla; the palate is robust warm and spicy with a medium long finish. **83**

MdM - Dark amber colour. Initially rather closed, opening up in contact with some oxygen in the glass, dried yellow stone fruit, such as for instance apricots. On the palate slightly sweet with strong alcohol and medium length. **85**

84 | COGNAC LOUIS ROYER

VSOP

AL - Medium deep amber; a rather neutral nose with hints of wood and dry spices; more flavour on the palate, robust and spicy with a fairly long finish. **84**

MdM - Dark amber colour. Clean nose with discreet flavour, restrained fruit and aromas. On the palate clean and well balanced with medium weight and length. **84**

83,5 | DOMAINE DES BROIX

VIEILLE VILLE VSOP

AL - Light amber colour; notes of chocolate, nuts and some oak; a slightly drier style, some oak, chocolate and medium long finish. **83**

MdM - Amber colour with golden hue. Clean nose but very discreet aromas; on the palate medium weight and length, alcohol well integrated, but rather discreet flavour. **84**

83,5 | MAISON GUERBÉ

VSOP

Grande Champagne

AL - Medium to deep amber; the nose is sweet displaying notes of praline, candied orange, nuts and dry spices. Sweet, round and nutty, but rather alcoholic finish. **84**

MdM - Dark amber colour. Nose with slightly woody character, hazelnuts and walnuts. On the palate clean, but rather rustic character. **83**