



June 19th, 2008

**A BRONZE MEDAL FOR COGNAC BACHE-GABRIELSEN 3 KORS AT THE INTERNATIONAL WINE & SPIRIT COMPETITION of LONDON, 2008. ([www.iwsc.net](http://www.iwsc.net))**

Cognac, France – Bache-Gabrielsen 3 Kors Cognac has been awarded the Bronze medal for 2008 by the International Wine and Spirit Competition in London, England. This Cognac has also won the International Wine and Spirits Competition Bronze Medal in 2006.

Cognac 3 Kors Bache-Gabrielsen is a blend of Grande Champagne, Petite Champagne and Fins Bois Cognacs (100% Ugni Blanc). This blend is ageing in Limousin oak casks for at least 2.5 years. Its amber colour reflects the work of maturation made in our cellars.

For tasting, the 3 Kors Bache-Gabrielsen will be appreciated in a snifter, warming it in the palm of the hand, swirling it in the bottom of the glass, savouring with the nose and little sips rolled slowly around the palate.

The 3 Kors presents a fine wafting up bouquet. Its taste is both floral and fruity and reveals vanilla hints. It is powerful and strongly typed "Cognac".

The family-owned Bache-Gabrielsen House of Cognac was founded in 1852 and is located in Cognac, in the Charentes region of France. Since 1852, the House's managers and staff have been keeping in mind that Cognac production is an art and have taken the greatest care in producing high quality Cognacs. They have been dedicated to expanding foreign sales and currently sell their products in many European countries, Scandinavia, China, Taiwan and the United States.

For more information on this press release please contact

Contact:

Matthew Dillon

Bache-Gabrielsen – USA

Phone: 402-415-4485

[usa@bache-gabrielsen.com](mailto:usa@bache-gabrielsen.com)

<http://www.bache-gabrielsen.com/usa/media>

