



June 19th, 2008

A BEST IN CLASS GOLD MEDAL FOR COGNAC BACHE-GABRIELEN HORS D'AGE AT THE INTERNATIONAL WINE & SPIRIT COMPETITION of LONDON, 2008. (www.iwsc.net)

Cognac, France – Bache-Gabrielsen Hors d'Age Fine Champagne Cognac has been awarded the Best in Class for 2008 by the International Wine and Spirit Competition in London, England. This Cognac has also won the International Wine and Spirits Competition Gold Medal in 2000 and 2004.

Cognac Hors d'Age Bache-Gabrielsen is a splendid blend of Grande Champagne Cognacs (90% Ugni Blanc, 10% Folle Blanche). This blend is ageing in Limousin oak casks for an average age of 50 years. Its dark amber colour reflects the long work of maturation made in our cellars.

For tasting, the Hors d'Age 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 Hors d'Age bouquet and taste reveal a deep « rancio » married with flowery fragrance (iris predominates), hearty and complex aromas that evoke "cigar box ". It offers an exceptional length in mouth.

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.

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