



June, 16th 2008

A SUPERIOR TASTE AWARD WITH TWO STARS FOR COGNAC BACHE-GABRIELSEN XO FINE CHAMPAGNE AT THE INTERNATIONAL TASTE & QUALITY INSTITUTE (BRUSSELS).

Cognac, France - Bache-Gabrielsen Classic XO Fine Champagne Cognac has been awarded a Superior Taste Award with two stars by the International Taste & Quality Institute in Brussels, Belgium. This Cognac has also won the International Wine and Spirits Competition Silver Medal in 2002, 2004, and 2006 along with the Silver Medal at the International Spirits Competition in Neustad, Germany in 2008.

This XO cognac is a blend of Grande Champagne (72%) and Petite Champagne (28%) Cognacs and is aged in Limousin oak casks for an average of 20 years. Its dark amber colour reflects the long work of maturation in our cellars.

For tasting, the Classic XO Bache-Gabrielsen is typically served 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 XO combines aromatic power and mellowness of extremely long aged Cognac. Its bouquet and taste reveal a honey and liquorice fragrance with this "rancio" so much appreciated by connoisseurs.

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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