



*Branson*  
*Cognac*



PHANTOM

Appellation Cognac Contrôlée



# Branson

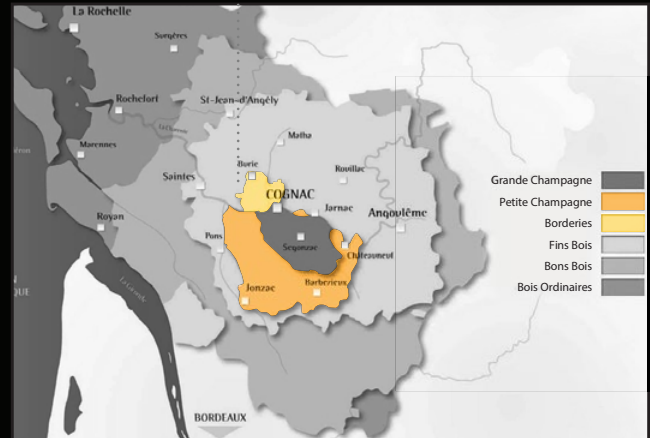
Cognac

## PHANTOM

Appellation Cognac Contrôlée

Blended by 5th generation, family-run producer Cognac Raymond Ragnaud, who has been in Grande Champagne since 1860, Branson Phantom represents the finest example of Cognac for anyone to enjoy. Sourced from top vineyards in the Borderies and Fins Bois regions and then aged for 2-3 years at a minimum, Phantom drinks like a V.S.O.P. due to the meticulous care taken at every step. With a golden brown color and notes of light citrus, apple and tobacco, Phantom has a balanced finished that is smooth with just the right amount of burn.

FRANCE



### ORIGIN

Cognac  
(Appellation  
Cognac  
Contrôlée)

### DISTILLER NOTES

Made from Ugni Blanc grapes grown in top sites throughout the Cognac Region, Phantom goes through Pot Still Distillation and is then aged in young French Oak to produce the perfect blend of subtle and complex flavors with a strong finish.

### TASTING NOTES

Drinking more like a VSOP, than a VS, Phantom has a dark golden color and a note that displays aromas of vanilla and notes of fruit. On the palate flavors of oak, apple and light citrus come through with an elegant and bold finish.

### TECHNICAL DATA

- Aged a minimum of 2 to 3 years, some Eaux-de-Vie over 4 years old
- Sourced from Borderies and Fins Bois Appellations French oak used to give soft finish
- Sourced mainly from Alliers, Limousin and Tronçais
- ABV: 40%

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