



## **SENSORY ANALYSIS**

Thompson's entrusted the CIDS with the task of analysing part of its range.

The following methodology was applied:

Each spirit was tasted twice by the same taster at an interval of 24 hours and at the same time of day (mid morning).

Tulip-shaped cognac tasting glasses were used for the tasting.

The spirits were tasted undiluted, without the addition of water.

The tasters sniffed each spirit in sequence prior to tasting them and rinsed their mouths with water prior to tasting each sample.

Prior to sampling, the development of the bouquet of each spirit was assessed over a 30-minute period.

Finally, an additional "bottom of the glass" test was conducted some three hours after the glasses were emptied.

## **Results of the analysis**

### **Vodka:**

Nose: Fresh menthol aroma that gives way to floral notes, among them a highly discreet hint of rose.

Mouth: Soft attack and full body. Discreet hints of rose on the mid-palate. Short but soft finish.

### **Brandy:**

Nose: Aromatically intense, fruity (raisins) and peppery (nutmeg) with woody vanilla undertones.

Mouth: Slightly sugary attack. Spicy, fruity mid-palate. Woody finish accompanied by pleasantly original grilled chestnut hints.



**30 years:**

Nose: Woody, creamy and fruity aroma immediately preceded by preserved fruits. Discreet, yet lasting “rancio” aroma.

Mouth: Silky attack, with luscious fruity flavours then enveloping the palate. Soft, smooth finish.

**25 Years:**

Nose: preserved fruits, cooked fruits, with hints of autumn fruits (hazelnut, walnut), undergrowth and dry wood, underpinned by delicate “rancio” notes.

Mouth: Smooth attack then fresh, peppery mid-palate, redolent of Szechuan pepper, and a woody, liquorice finish.

**Cuvée Eleanor of Aquitaine:**

Nose: Initially powerful and complex on the nose, followed by fruity overtones (prunes, nuts, dried figs, raisins) and a succession of spicy, woody notes enveloped in a rancio aroma reminiscent of rare old dark spirits.

Mouth: Soft attack, silky tannins on the mid-palate and well balanced, identifiable aromas. Smooth, woody finish with lingering “rancio” notes.

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Le Directeur,

Sébastien DATHANE