



DEPUIS 1875

TIFFON

COGNAC



THE HISTORY OF TIFFON COGNAC dates back to **1875**. A passionate connoisseur of fine Cognac, **Médéric Tiffon** founded the House and created the distillery. His business was prosperous and soon began exporting to many countries. Over the centuries, Tiffon has become **a reference in the world of Cognac**. The family-run business continues to operate from the majestic **Château de Triac**, just five kilometers outside the town of **Jarnac**. The family maintains **40 hectares** of Grande Champagne and Fins Bois vines, overseen by **cellar master Richard Braastad**. The cellar is the embodiment of the estate's history, not to mention the result of hard work and patience lasting several generations: the century-old cellars of Maison Tiffon are currently home to 12,000 barrels.





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TIFFON CRÈME LIQUEUR AU COGNAC

ABV: 17%

DESCRIPTION

Tiffon Cognac Crème Liqueur was developed to create a whole new experience of Cognac. It is a premium blend of sophisticated Cognac from the Petite Champagne region, fine spirit and smooth, delicate cream.

TASTING NOTES

This carefully blended composition offers an intense and well-balanced Cognac flavor with a sweet butterscotch aroma. The delicate cream perfectly highlights the rum-raisin and caramel notes without feeling heavy. The finish is smooth and sweet, lingering pleasantly on the palate.

AWARDS

2017: **Silver Medal**,
International Wine & Spirits Competition



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TIFFON VS COGNAC

Blend: Selected & vintage cognacs

Varietal: Ugni Blanc | ABV: 40%

DISTILLATION & AGEING

After the traditional double distillation, the *Eau-de-Vie* is put into Limousin oak casks to age and mellow for a minimum of 24 months. This blend includes cognac that has been matured for 12 years in Limousin oak casks.

Minimum age in the blend: 2 years

TASTING NOTES

Dried fruit aromas combined with a pleasant fresh oak character. Nutty vanilla notes on the finish.

AWARDS

- 2017: **Silver Medal**,
International Wine & Spirits Competition
- 2015: **Silver Medal 'Outstanding'**,
International Wine & Spirits Competition
- 2014: **Silver Medal 'Outstanding'**,
International Wine & Spirits Competition



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TIFFON VSOP COGNAC

Blend: Selected cognacs mainly from Fins Bois

Varietal: Ugni Blanc | ABV: 40%

DISTILLATION & AGEING

After the traditional double distillation, the *Eau-de-Vie* is put into Limousin oak casks to age and mellow in the Tiffon Cognac cellars in Jarnac. Compared to the minimum requirements for a VSOP, this cognac has a high average maturing age, lending it an opulent, harmonious flavor.

Minimum age in the blend: 4 years

TASTING NOTES

An elegant nose with soft floral character. The palate is mellow and fruity, rounded out by hints of spice and vanilla. Very smooth, with good length.

AWARDS

2017: **Silver Medal**,
International Wine & Spirits Competition

2016: **Gold Medal**,
International Wine & Spirits Competition

2014: **Silver Medal 'Outstanding'**,
International Wine & Spirits Competition



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TIFFON SUPREME COGNAC

Blend: Selected cognacs from Fins Bois & Bons Bois

Varietal: Ugni Blanc | ABV: 40%

DISTILLATION & AGEING

After the traditional double distillation, the *Eau-de-Vie* is put into Limousin oak casks to age and mellow in the Tiffon Cognac cellars in Jarnac. Compared to the minimum requirements, this cognac has a high average maturing age, lending it an opulent, harmonious flavor.

Age: a blend of cognacs from 4 to 10 years old

TASTING NOTES

Aromatic nose of toffee and dried fruit, enhanced by notes of sandalwood, clove and pepper, all overlaid with soft oak. The palate shows wonderful balance, despite the impressive complexity.



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TIFFON XO COGNAC

A blend of several old Eaux-de-Vie from the finest growing regions of Grande & Petite Champagne

Varietal: Ugni Blanc | ABV: 40%

DISTILLATION & AGEING

After the traditional double distillation, the *Eau-de-Vie* is put into Limousin oak casks to age and mellow in the Tiffon Cognac cellars in Jarnac. This noble XO is a perfect marriage of some of the best and oldest cognacs.

Minimum age in the blend: 10 years

TASTING NOTES

A distinctive nose with a touch of dry fruits, followed by aromatic complexity with a prevailing scent of vanilla. On the palate, rose and fruit are perfectly balanced. Smooth and rich finish with tangerine and marmalade notes.

AWARDS

2016: Gold Medal,
International Wine & Spirits Competition

2016: Silver Medal,
International Spirits Challenge

2015: Gold Medal,
International Wine & Spirits Competition



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COGNAC



MISA

TIFFON EXTRA COGNAC

The pride of the Tiffon family, a collection of their most exquisite vintage cognacs up to 100 years old

Varietal: Ugni Blanc | ABV: 40%



DISTILLATION & AGEING

The pride of the Tiffon family, a collection of their most exquisite vintage cognacs up to 100 years old. Tiffon EXTRA is a unique blend that embodies the essence and expertise of the Cellar Master and five generations.

After the traditional double distillation, the *Eau-de-Vie* is put into Limousin oak casks to age and mellow in the Tiffon Cognac cellars in Jarnac.

Average age of the blend: 80 years

TASTING NOTES

Pronounced notes of rancio on the nose, along with aromas of leather, soy sauce and antique furniture. On the palate, notes of burnt sugar, black pepper and roasted nuts with underlying notes of plum and apricot. The finish is fresh delicate.

AWARDS

2014: Silver Medal,
International Wine & Spirits Competition