



DARVELLE FRÈRES

French Brandy Darvelle Frères / VSOP
40%

The DARVELLE Company was founded in 1878 in Paris by the Darvelle brothers for the International Exhibition. For 60 years, three generations of Darvelle expanded the markets from Europe to North America.

Today, French Brandy Darvelle is sold and appreciated across the globe, and has received numerous awards from various tasting committees, including Wine Enthusiast, which gave it a score of 91 out of 100.

Tasting Notes

Color:

Beautiful golden hue with pale yellow highlights.

Nose:

Light and fruity with hints of candied fruits as well as spicy notes like cinnamon. Round and balanced combination of finesse and freshness.

Palate:

On the palate, Darvelle VSOP unveils a smooth and well-rounded profile, with notes of candied apple, vanilla, baked apple pie, cinnamon, and clove.

Production Area

Crafted from Ugni Blanc grapes grown in the heart of the Cognac region, this brandy is distilled in a traditional pot still and matured on the very land from which it originates.

Aging

The blend is primarily composed of 2 year old eaux-de-vie, with the addition of older brandies aged in 400L Cognac casks. The older brandies of this blend provide depth and smoothness.

Food and Pairings

Enjoy in mixology for classic cocktails like the Sazerac, delightful alongside desserts such as apple tart, or savored simply as a digestif.

Alcohol Content

40%vol

Available Format

70cl / 75cl / 1L

