



## "Bardinet is the third best-selling brandy in Finland"

Brandy is the generic name for wine distillates, from wine. They are produced in all wine countries. Taste differences vary from country to country depending on, grape varieties, ageing times and beverage strength. In most cases, you can find a lighter note in the brandy, young fruitiness, mild oakiness and light spiciness. Some brandies also have a distinct sweetness. In cooking, brandy can be used for seasoning, for marinating and flaming, but it's also a great drink to enjoy on its own, like cognac. Bardinet VSOP brandy is produced in their own distillery in Bordeaux. Quality French grapes guarantee the quality of the product. Bardinet VSOP is strong and spicy on the nose. The taste world is a bit peppery, fruity and soft. The brandys are at their best, when served cooler than room temperature, at 16 to 18 °C.

Roducer Paul Bardinet established Bardinet S.A. in 1857. The company successfully upholds the traditions of French rum. Despite its long history, Bardinet is a progressive company that continually evolves itself and its product range. Bardinet is part of the French family group, La Martiniquaise-Bardinet. La Martiniquaise-Bardinet stands as the second-largest alcohol producer in France. Its most renowned brands include Rhum Negrita, Brandy Bardinet, and Label 5 Blended Whisky.

**COLOR** Golden yellow

**AROMA** Strongly aromatic and spicy

**TASTE** Peppery, fruity, soft

TIPS FOR USE The drink can be enjoyed on its own or over ice. It is also great for cocktails.

**Brandies WINE TYPE Bardinet MANUFACTURER** 36% **ALCOHOL CONTENT** 12 g/l SUGAR CONTENT

**PACKAGE SIZE** 

**BOTTLE CLOSING** 

24 bottle(s)

**BOTTLE SIZE PRODUCT NUMBER** 

Screw cap 0.2 [ 105003





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