

BARDINET SINCE 1887 – NAPOLEON FRENCH BRANDY V.S.O.P. – PRODUCED, AGED AND BOTTLED IN THE CELLARS OF BARDINET – BORDEAUX – FRANCE 40%

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. The colour is amber with light brown reflexes.

At the olfactory analysis, I find a good quantity of scents which well accompanies with the quality of the odours. The perfumes, which compose the olfactory *bouquet*, are all clear, neat and limpid. As the description of the olfactory sensations, it is easy to identify the tea leaves, the pastry, the passion fruit, the mints scent, the anis odour and the jasmine.

At the gustative and retro-olfactory analysis, the heating sensation justified for the alcoholic percentage of the spirit is pleasant but in the same time is crisping. Anyway, at the end the flavours of mint and anis come out nicely.

At the retro-olfactory analysis, the sensations are generous and confirm, on general, what we have perceived at the nose (anis, mint and tea leaves). And still, the alcohol is slowing down to allow a better appreciation of the spirit.

MY PERSONAL OPINION: the gustative discipline of this distillate is an indispensable tool for a good tasting and even allow to the spirit to fit the reality of a healthy and robust drink at the end of the meal. Its gustative aromatic persistence is about 30 seconds. As concerns the typology conformity, I find it in perfectly correspondence to its typology of European brandy. The final gives you an interesting sensation of sweetness which permits us to combine this spirit with some Belgian Dark 72% chocolate in order to accomplish with the modern theories of the wine-and-food connoisseurship:

- The fatness of the chocolate is counterbalancing the alcoholic sensation of the distillates
- The bitter tendency of the chocolate is compensating for the sweet final of the spirit
- The gustative-olfactory persistence of the chocolate is pairing with the gustative aromatic persistence of the distillate