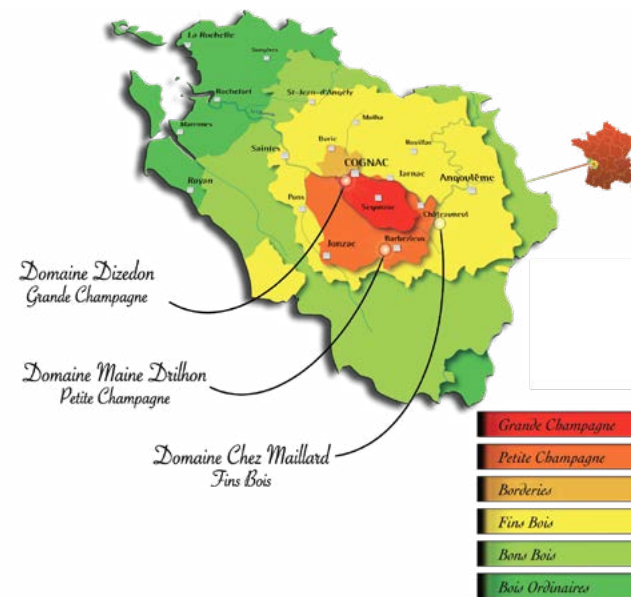


Single Estate Cognac

The Abecassis family has set up an admirable collection of estates producing exceptionnal Cognacs. With 544 acres of vineyards, Domaines Francis Abecassis is one of the largest land owners within the Cognac appellation. Each estate is located on a privileged site, particularly well exposed to the sun and perfectly orientated. The chalky soils, -Champagne type-, are key to provide “eaux-de-vie” with elegance and excellent ageing potential.



Our Philosophy

«We are convinced that blending “eaux de vie” coming from a Single Estate gives the Cognac its inimitable character and depth. To extract the fruit of our terroirs, we have decided to master each step of production on our estates. This is why we have build a highly qualified team whose members fulfill their task with the required skills, care and love. We hope to have the pleasure to welcome you on our estates in the near future. »



Francis
Francis Abecassis

WWW.ABECASSIS-COGNAC.COM



ABK6



Domaines Francis Abecassis got the «Excellence in Craftsmanship» award for its Cognac brands during the International Spirits Challenge, London, 2010. This award celebrates the know-how and the quality of the work established on the estate.





ABK6
LIQUEUR

Always at the forefront of innovation, ABK6 presents a honey Cognac liquor. This pure delicacy is the fruit of a precise association between an exceptional Cognac and a local Charentaise Honey.

It took Elodie and Francis Abécassis many months of development to establish **ABK6** Honey. A liquor as original as it is subtle. The family favored local honey, that of the forests of the Charente region, essentially that of Chesnutt trees, because their honey has a strong profile with an amber color.

The cellar master, Christian Guerin, has selected the most appropriate blend: a subtle cognac, light and refined whose delicacy blends perfectly with the intensity of the aromas of the famous honey from the forest of the Charente.

ABK6 Honey unveils a very floral nose of Jasmin, violet, honeysuckle and rose petals. Then comes the warmth of spicy fruits and candied orange. These notes are linked by vanilla wood and caramel essences.

Christian Guerin, Cellar Master

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Neat or
One Ice

ABK6 So' Bee

- 4cl of ABK6 Honey liquor
- 2 cl of Gin
- 1,5 cl of lemon juice
- 2 cl of Cane Sugar
- 6 cl of Ginger Ale

”



The story continues... development experiences nourished by the pleasure of innovation lead Francis Abécassis and his teams to combine new flavors: Orange and Cinnamon Cognac liquor.

Orange-Cinnamon Cognac Liquor is an old gold color with amber highlights. The first sensations that come to the nose are cinnamon and pepper spices. Then come the notes of candied orange intimately linked to the rich, sweet and warm side of cinnamon.

Cinnamon explodes at the beginning of the mouth and then come the sweet flavors of candied orange and marmalade. The finish is reveals a perfect combination of orange, cinnamon and complex spices.



The aromas of orange peel and cinnamon expressed in our Cognac are here exalted.

Christian Guerin, Cellar Master



“

Neat or
On Ice

ABK6 Red Passion

- 4 cl of ABK6 Orange Cin.
- 11 cl of sparkling water
- 2 pinches of Cardamom
- a couple of minth leaves

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