

SAN FRANCISCO WORLD SPIRITS COMPETITION 2022

JANNEAU VSOP ha vinto la Double Gold Medal alla SFWSC 2022 (San Francisco International Spirits Competition).

Ha impressionato giudici esperti, in un rigoroso processo di degustazione alla cieca, per vincere il prestigioso riconoscimento della SFWSC.

Questo eccellente risultato riflette la qualità di JANNEAU VSOP e l'artigianalità coinvolta nel processo di distillazione.





PRESS RELEASE

Fondata nel 2000, la San Francisco World Spirits Competition è la più antica e la più grande competizione del suo genere.

The Tasting Alliance Competitions è considerato il più influente per un motivo. Guadagnare una medaglia dall'organizzazione non solo aiuta i marchi a entrare e distinguersi negli Stati Uniti e nei mercati internazionali, ma è un passaggio fondamentale per qualsiasi produttore per ottenere riconoscimenti nel settore e con i consumatori.

“I risultati di ogni anno sono seguiti da vicino, sia dai consumatori desiderosi dei giudizi degli esperti sia, soprattutto, dal settore, in particolare dalla comunità dei distributori. Molte startup di distillerie artigianali hanno scoperto che il riconoscimento da parte della SFWSC è la chiave d'oro per sbloccare un'ampia distribuzione nazionale e, spesso, internazionale. Anche i produttori affermati si rivolgono all'SFWSC per la conferma delle loro gamme principali, nonché per la convalida di nuovi prodotti e nuove tecniche di produzione”.

Siamo estremamente fieri di annunciarvi che **JANNEAU VSOP** ha vinto il **Double Gold Medal at the SFWSC 2022** (San Francisco International Spirits Competition)





Armagnac Janneau: Our Blend and Single Distillery ranges

Armagnac Janneau - Our Blend Range

Armagnac JANNEAU Blend Range is exclusive in offering the perfect synthesis of single (40%) and double distillation (60%), resulting in a blend of superb aromatic complexity. A unique bottle since 1990, the "gaudronne", genuine emblem of the JANNEAU brand around the world, and the symbol of its success.

A thoroughly indulgent range, with a fruity nose and a full mouthfeel. The plum notes develop with ageing, from greengage to Mirabelle plum, evolving into candied prunes. Armagnacs are wonderfully rounded, developing more and more complexity as they mature.

Armagnac Janneau VSOP

This V.S.O.P. Armagnac is a blend of eaux-de-vie made from Bacq, Ugni Blanc and Folle Blanche grapes from the two principal areas of the A.O.C. territory: Bas-Armagnac and Ténarèze.

Some eaux-de-vie are aged for up to 20 years in new oak barrels in our ancient cellars.

Tasting notes

Colour: luminous amber high lights.

Nose: figs and honey. Woody and tannic. Leather and caramel aromas.

Palate: persistent aromas of honeyed golden raisin, with toasty and spicy notes complemented by crystallized fruit.



SALES INFO

- Quality: VSOP
- ABV: 40%
- Packing:
 - 50ml
 - 500ml (optional gift box & PET)
 - 700ml (optional gift box)
 - 750ml (optional gift box)
 - 1L (optional gift box)



JANNEAU VSOP ha impressionato i giudici esperti in un rigoroso processo di degustazione alla cieca per vincere il prestigioso riconoscimento al SFWSC.

Questo eccellente risultato riflette le qualità di **JANNEAU VSOP** e l'artigianalità presente nel processo di distillazione



Serge Der Sahaguian C.E.O.





PRESS RELEASE

Founded in 2000, the **San Francisco World Spirits Competition** is the oldest and largest competition of its kind.

The Tasting Alliance Competitions are considered the most influential for a reason. Earning a medal from the organization not only helps brands enter and stand out in the U.S. and international markets but is a critical next step for any producer to earn recognition in the industry and with consumers.

“Each year’s results are closely followed, both by consumers eager for the expert judgements and more importantly by the trade, especially the distributor community. Many a craft distillery startup has found that recognition by the SFWSC is the golden key to unlocking broad national, and often, international distribution. Even established producers look to the SFWSC for confirmation of their core ranges, as well as validation of new products and new production techniques.”

We are extremely proud to announce that **JANNEAU VSOP** won the **Double Gold Medal at the SFWSC 2022** (San Francisco International Spirits Competition)



Awarded to the entries that receive a Gold medal rating by all members of the judging panel; these are among the finest products in the world.





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JANNEAU VSOP impressed the expert judges in a rigorous blind tasting process to win the prestigious accolade from the SFWSC. This superb result reflects the quality of **JANNEAU VSOP** and the craftsmanship involved in the distillation process.

Sincerely,



Serge Der Sahaguian C.E.O.

