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Executive Style

More than just desserts

Huon Hooke
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Taking on the world ... sommelier Franck Moreau.

THE COST OF GREATNESS

Tesseron Tres Vieux Extreme Noir is the greatest Cognac I've ever tasted. 1.75-litre bottle, this Cognac is aimed fair and square at the collector market. Beautifully packaged in a flask-shaped bottle modelled on a demijohn, it is possibly the oldest

Cognac available – certainly one of the oldest. The oldest Cognac in the blend is from 1865 and the youngest is no later than the 1920s. The bouquet and flavour are unimaginably complex, with extreme rancio character and an array of scents from polished wood to roasted nuts to various dried fruits, as well as vanilla and chocolate, toffee and old leather upholstery. The flavour is explosive: immensely powerful, concentrated, with silken texture and ballerina-like balance. Unlike very old fortified wines, there is no hint of senility, but instead, amazing vitality and freshness. For inquiries, phone 1300 610 919. Sepia restaurant in Sydney's city centre has purchased one of the three bottles to come to Australia and is serving Extreme by the taste, or in a flight of three Tesseron Cognacs with Lot 53 and Lot 29