

LES
ATELIERS
CAMUS



TRIBUTE TO NATURE

The unfathomable beauty of the elements fascinates Cyril Camus. This fervent protector of the art of craftsmanship constantly illustrates his exceptional cognacs in original ways that are always exceptional and extraordinary.

Tribute to Nature...

Earth, Fire, Air, and Water: These four elements of Nature have been sculpting the world's smallest and most prestigious cognac vineyard with discernment and precision for over five centuries, capturing the stubborn pursuit of the world's finest cognacs.

Moved by One Shared Passion...

In the meticulous universe of the Camus Cellars and Ateliers, every millimeter and every detail count for those who must interpret the idea as a design that will shape an exceptional cognac.

*They have composed the most beautiful
of scores: the song of Nature...*

A Tribute to Nature in which the arts of Embroidery and Beading learn the language of Cognac with alchemic precision, giving artists unparalleled freedom to bring their ideas and talents to life.

A Tribute to Nature in which Julie Landreau uses the four elements of Nature to transform five exceptional cognacs into something even more remarkable.



Cognac, which owes its existence to the work of men, is also the fruit of four primordial elements: Earth, Water, Air and Fire. From the vineyard to the glass, from the birth of the vine to the rich aroma of cognac in the glass, all four come together for the shrewd connoisseur in its bouquet and flavor, the combination of the work of man and that of Nature. It is only right to pay tribute to the latter here.

Eighty-five million years ago, during the Upper Cretaceous era, remarkable geological formations (Angoumian, Coniacian, Santonian and Campanian) appeared that have a considerable influence on Cognac. Through the character of the soil and its density, the nature of the subsoil and the texture of the rocks, 'terroirs' were composed, bathed by the meandering Charente and its tributaries.

This geological richness brings freshness and water to the clusters by swelling the grapes grown on land close to the sea and under the influence of the prevailing winds of the setting sun. All this adds to the character of each of our cognacs.

Camus is constantly seeking innovation and excellence to create unparalleled sensory experiences. This is why every cognac in this collection explores new methods and unique manufacturing techniques that extend the boundaries of creativity.

Each cognac is a celebration of Nature, to which we invite you in this Tribute to Nature.





EARTH

The Earth is primordial and fertile. Look! It produces terroirs molded by their soil. Trees and vines are rooted in it to make, with the climate and the people, singular landscapes. From limestone, clay or silica, through the vines the Earth carries its flavors into our bottles. It is abundant in fossils and pebbles and because we can taste the land, let us drink the cognacs of the Earth.

This first box is dedicated to the Earth. Adorned with plant motifs and dominant, lush vines, it evokes the richness of the soils that feed the grapes. In a lacquered 60 cm tall presentation box is a 70 cl crystal bottle numbered 1/1 symbolizing the Earth in its gilding.

The box that holds the cognac and its bottle is as lovely as its content. Each box is unique, hand-decorated with fine stones embodying the power and beauty of earthly elements. Each stone is a geological miracle playing over the entire surface of the globe by Water, Fire, Earth and Air. It takes ten people and 60 hours to decorate the interior of each box, covered in satin and set with stones. Jasper, carnelian, tourmaline, yellow opal, obsidian, golden hematite, pyrite, yellow jade, citrine and hessonite are woven into a stunning pattern with colored cottons and glass beads.



TASTE PROFILE

- The Earth, Magic of Truth -

The “Earth” of the smallest, rarest, and most prestigious of the cognac crus displays an astonishingly aromatic and artistic intelligence. The technical prowess and artistic sensibility of the Tribute to Nature collection help to keep the centuries-old traditions of cognac alive while delighting connoisseurs and lovers of the very finest delicacies alike. A collection that connects us to Nature, making us see and feel its spellbinding beauty and perfect harmony, as well as measuring its fragility and understanding our responsibility to preserve it.

For this cognac under the sign of the element Earth, we wanted to pay tribute to the terroir, the land of our Charentaise family, and the generosity of its fertile soils. It is an assembly of the most beautiful batches taken exclusively from the Borderies vintage, including one from 1970!

With perfect budding followed by incredibly favorable weather conditions, the 1970 vintage is considered to be the best harvest of the century. A superb weather pattern produced sumptuous Ugni Blanc grapes whose perfectly balanced wines were distilled in a small 400 liters alembic heated with Borderies oakwood.

The Borderies soil has a characteristic clay–limestone structure. This gives the grapes a highly concentrated terpenol content, which brings its deeply floral aroma to our cognacs. This Borderies vintage is the smallest of the appellation, but it is also the most sought after for its aromatic intensity. Bearing the Camus name, this vintage demonstrates its remarkable attachment and loyalty to the vineyard and its history. Camus carefully follows all the stages of cognac production, from harvesting the grapes to its aging in barrels. Careful to select the best wines, it uses unfiltered lees to extract the most intense aromas. This Earth-based blend is used in the development of three other cognacs in our collection.



TASTING NOTES

- Color -

Deep amber, with reflections of rigor, attention to detail, mastery, meticulousness, patience, and—perhaps above all—humility...

- Nose -

The Borderies terroir and everything that defines it shine through in the nose: minerality and aromas that evoke its rocks and stones, accompanied by the floral freshness of violet and iris.

- Palate -

The clay–limestone geological profile covered in small shards of flint instills a fruity palate with notes of fresh grape and pear, rounded off with notes of crème brûlée.

- Finish -

Every step is defined by a superlative flavor journey (quince jelly, 88% dark chocolate). The genetic legacy of the Ugni Blanc, the Folle Blanche, and the Colombard all help create a warm smoothness with a fruity freshness running through it.





FIRE

Fire is a conquest that owes nothing to chance. Anthropologists willingly explain the patience and amount of experimentation it took to use fire for cooking food and warming homes. The sun, a natural fire, bathes all its rays, and ripens the grapes. Heated oak barrels give cognac the heat they have undergone, and reveal the cognacs' aromas.

This second box is dedicated to Fire. Decorated with high flames, it evokes the warmth and intensity of the flavors developed in the work of the cooper and the aging of the cognac in burned barrels. In a lacquered 60 cm tall box is a 70 cl crystal bottle numbered 1/1 symbolizing Fire in its gilding.

The box that holds the cognac and its bottle is as lovely as its content. Each box is unique, hand-decorated with fine stones embodying the power and beauty of earthly elements. Indeed, each stone is a geological miracle playing over the entire surface of the globe by Water, Fire, Earth and Air. It takes ten people and 60 hours to decorate the interior of each box, covered in satin and set with stones. These include yellow jade, hessonite, carnelian, sea bamboo, yellow opal and golden hematite, as well as colored rays and glass beads.



TASTE PROFILE

- A Flamboyant Cognac -

With Fire, Cyril Camus indulges in the luxury of sketching a daring cognac, leaving the beaten path of creativity to pay tribute to heritage and innovation. The perfect balance of beauty and craftsmanship, mastered with sincerity and sublimated while respecting tradition and the precious know-how handed down for five generations.

Authentically created cognacs that evoke the raw elegance and breathtaking wild beauty of the rarest, smallest, and most prestigious of cognac crus: Borderies. For this Fire-based cognac, we have selected vintages from the Borderies, including one from 1970!

With perfect budding followed by incredibly favorable weather conditions, the 1970 vintage is considered to be the best harvest of the century. A superb weather pattern produced sumptuous Ugni Blanc grapes whose perfectly balanced wines were distilled in a small 400 liters alembic heated with Borderies oakwood.

While the Borderies vintage is the smallest in the appellation, it is also the most sought after for its aromatic intensity. Bearing the Camus name, these vintages are aged in small barrels returned by our coopers.

- The Art of Cooperage -

From the veins to the look it brings, via the toasting process, oak's intrinsic and historic qualities play a crucial role in the cognac aging process, imparting specific aromas and flavors. The more the oak is heated, the more powerful its aromas will be: According to the cooper's skill and heat level, they may evoke grilled bread, toasted coffee, and later on, spiced, caramelized, or even burnt notes.

Based on the premise that "the smaller the barrel, the smaller the quantity of cognac with which the wood surface must interact," a second "bousinage" was conducted on a 35 liters barrel (10% of the capacity of the barrels usually used by Camus). This innovative technique, unique to Camus, gives our cognac its charred, slightly smoky, round, and warm aromas. Its long finish is remarkable, and its spicy notes turn tasting into an inflamed experience.



TASTING NOTES

- Color -

Amber with copper reflections, the effect of the barrel is the backbone of this blend.

- Nose -

Skill, balance, simplicity, and a delicate hand. The oak, brioche, vanilla puff pastry, orange-apricot, pear, and spices clearly show that the Master Cooper's charring of the barrel was the perfect choice.

- Palate -

The rich, oily texture on the palate—the result of the contact between the small charred barrel and Borderies' great eau-de-vie—offers a pleasant mix of spices, cinnamon, and brown sugar.

- Finish -

An enjoyably long-lasting finish featuring spices that linger endlessly on the palate, blending pleasingly with the candied orange to end with a final kiss of stone fruit...





AIR

Here, the winds rise from the West, bringing the saltiness and freshness of the ocean to our vines. Air makes up our atmosphere, fills the skies above our heads and feeds the winds, but it also hides, infinitely small, in our glasses, where our cognacs can breathe it in.

This third box is dedicated to the Air. It is decorated with airy patterns, such as flying birds and graceful clouds symbolizing the lightness and freshness of the aromas. In a lacquered 60 cm tall box is a 70 cl crystal bottle numbered 1/1 symbolizing Air in its gilding.

The box that holds the cognac and its bottle is as lovely as its content. Each box is unique, hand-decorated with fine stones embodying the power and beauty of earthly elements. Indeed, each stone is a geological miracle playing over the entire surface of the globe by Water, Fire, Earth and Air. It takes ten people and 60 hours to decorate the interior of each box, covered in satin and set with stones. Rock crystal, white jade, white cotton and glass pearl silk tulle combine to stunning effect.



TASTE PROFILE

- An Airy Cognac -

An interpretation of cognac that sets aside convention and custom; a magical moment in which Nature breathes, suspended in this Borderies cognac... A timeless cognac that encapsulates the full legacy of Maison Camus, perfectly blending elegance and classicism.

For this Air-based cognac, we have selected vintages from the Borderies, including one from 1970! With perfect budding followed by incredibly favorable weather conditions, the 1970 vintage is considered to be the best harvest of the century.

A superb weather pattern produced sumptuous Ugni Blanc grapes whose perfectly balanced wines were distilled in a small 400 liters alembic heated with Borderies oakwood.

While the Borderies vintage is the smallest in the appellation, it is also the most sought after for its aromatic intensity.

A unique, innovative technique is employed for this blend: after closely studying how alcohol changes when the cognac and barrel wood interact when combined with atmospheric oxygen, Maison Camus decided to naturally reduce the cognac not by diluting it with water, but by using micro-oxygenation to really bring out the aromas.

No classic reduction here!

Oxygen is added in the form of fine bubbles produced by a “porous ceramic.” The amount is calculated according to the level of cognac in the barrel, which determines the gas pressure and therefore the quantity of oxygen to be injected. This reduces the initial alcohol content while maintaining the maximum concentration of aromas.

This cognac is unique. Its aroma is singularly expressive, while its flavor leaves a lasting impression of richness and great harmony.



TASTING NOTES

- Color -

Aged gold with copper reflections, this Borderies cognac's careful oxygenation gives it a classic touch without effacing its initial wildness entirely...

- Nose -

After the twenties, imagination gives way to talent... Behind an invigorating nose, noble and comforting, the aromas exude notes of raisin, autumn leaves, and grandma's spiced fruit cake.

- Palate -

Careful oxygenation—in the right context—is a real boon, and Julie Landreau’s precise usage really delivers. A wonderful beginning—warm, soft, and elevated on the palate—heralds a sweetly spiced Christmas cake and a still-warm tarte Tatin... Like silk in the mouth.

- Finish -

The long, richly textured finish lingers with incredible sweetness. Lasting as long as you like, it leaves you in a contemplative state, bathed in the scent of grapes, spices, and salted butter caramel. The natural class of Borderies...





WATER

Water is everywhere. It is life, and spirits – these cognacs – are its sublime metamorphoses. In the shadows of the ocean, or dew on the banks of the Charente River, Water has a thousand different forms and actions. It not only allows the roots of vines to absorb the nutrients they need to grow and grow, but also dilutes the alcohol of cognacs before bottling to enhance their flavors.

The fourth box is a tribute to Water. It presents undulating patterns of silver rivers and dew drops recalling the purity of this vital element that nourishes our vineyards. In a lacquered 60 cm tall box is a 70 cl crystal bottle numbered 1/1 symbolizing Water in its gilding.

The box that holds the cognac and its bottle is as lovely as its content. Each box is unique, hand-decorated with fine stones embodying the power and beauty of earthly elements. Indeed, each stone is a geological miracle playing over the entire surface of the globe by Water, Fire, Earth and Air. It takes ten people and 60 hours to decorate the interior of each box, covered in satin and set with stones.

Aquamarine, phrenite, rock crystal and kyanite are combined with colored cottons and silver thread to stunning effect.



TASTE PROFILE

- An Original Cognac -

The nature of Borderies vineyards and cognac have been intimately connected for over 500 years. Two complementary universes that shine for their brilliance, elegance, and endless capacity for reinvention. Imbued with calm, beauty and harmony, the symmetry of the natural environment of the Borderies has already provided a source of inspiration for several iconic Camus cognacs. For this Water-based cognac, we have selected vintages from the Borderies, including one from 1970!

With perfect budding followed by incredibly favorable weather conditions, the 1970 vintage is considered to be the best harvest of the century.

A superb weather pattern produced sumptuous Ugni Blanc grapes whose perfectly balanced wines were distilled in a small 400 liters alembic heated with oakwood.

While the Borderies vintage is the smallest in the appellation, it is also the most sought after for its aromatic intensity. Bearing the Camus name, these vintages are aged in small barrels reburned by our coopers. This innovative technique, unique to Camus, gives our cognac its charred, slightly smoky, round, and warm aromas. Its long finish is remarkable, and its spicy notes turn tasting into an inflamed experience.

Here is an essential element in our cognacs' manufacturing process. To illustrate this, we have specifically selected spring water.



- A Precious Resource -

Of the four elements required to produce cognac, Water is the one whose impact on aroma is undoubtedly the most difficult to measure. To highlight the influence of geological strata, of which Water is the conduit, our Cellar Master chose to take a few quarts of fresh, crystal-clear water collected by hand from a spring in the heart of the Borderies vineyard. Highly valued for its purity, softness, and freshness, this water is subtly marked with notes of violet, flint, and greenery.

Although Water is involved in less than 5% of the organoleptic palette of cognacs, it remains nonetheless a precious resource: In every reduction, Maison Camus fiercely protects the provision and quality of this most fragile of resources...

Once again, a completely new and innovative technique has been used, making this cognac unique. It brings a special flavor to this blend, derived exclusively from the Borderies vintage. The Borderies vintage is the smallest of the appellation and the most sought after for its aromatic intensity. It is the specialty of Maison Camus. Its fresh aromas burst naturally onto the palate.



TASTING NOTES

- Color -

The principle of “Haute Distillation”, the weather, and the purity of spring water are the stars of this Borderies cognac in a mahogany color with red and greenish reflections.

- Nose -

Rich, intriguing, and endowed with superlative balance, the nose perfectly equilibrates the elements that form it. Hitting the mouth with power, the initial palate is spicy, supported by sweeter honeyed and fruity notes, especially orange.

- Palate -

The beauty, subtleness, and delicateness of a subtle blend of fruit (orange, passion fruit) envelop the tongue and the palate. Its sweetness and exceptional smoothness are surprising, carried by the classic flavors of a Vieilles Borderies: oak, but also a powerful, spicy cocoa unlike anything you've ever tasted before...

- Finish -

The finish stretches out pleasantly, unfurling a fine film of dark chocolate with cocoa nibs and Sichuan pepper. Exceptionally unique, mixed to perfection, and perfectly balanced.



“

*If I have taste, it's slight.
For the earth and stones.*

*I feed on air,
rock, coals and iron.”*

Arthur Rimbaud

”

**THE FOUR NATURAL
ELEMENTS COMBINED:
EARTH, FIRE, AIR, WATER**

If the Earth has a primordial opposite, Air, Fire has Water; this distribution of natural elements that confront each other two by two composes an ode to the complexity of Nature. Rich in their contrasts, our cognacs respond to this incessant vitality of the world, to its diversity, to its transfigurations.

This fifth box is the centerpiece as it brings together the four elements and merges them harmoniously. Earth, Fire, Air and Water symbolize the quintessence of Nature and express themselves in each sip of these exceptional cognacs. In a lacquered 60 cm tall box is a 70 cl crystal bottle numbered 1/1 with a gilded symbol expressing the coming together of these four elements.

The box that holds the cognac and its bottle is as lovely as its contents. It takes ten people and 60 hours to decorate the interior of each box, covered in satin and set with stones. Around 30 precious stones (jade, lapis, crystal, amber, hematite, carnelian, agathe, etc.) make up this decoration in a tribute to the four primordial elements of Nature.



TASTE PROFILE

- A Well-Rounded Cognac -

The oldest cognacs blended here were selected from the most complex batches, including one from 1970! With perfect budding followed by incredibly favorable weather conditions, the 1970 vintage is considered to be the best harvest of the century.

A superb weather pattern produced sumptuous Ugni Blanc grapes whose perfectly balanced wines were distilled in a small 400 liters alembic heated with oakwood.

A product of the Borderies vineyard, the birthplace of the Camus family's Maison and the signature of its cognacs. Tribute to Nature showcases the exceptional character of each cognac developed to represent the Earth, Fire, Air, and Water.

The research and innovation behind them give this collection its unique character. The substance of Earth, the flamboyance of Fire, the vivacity of Air, and the freshness of Water blend together and align to naturally arouse the emotion of taste fully perfected.



TASTING NOTES

- Color -

The refined gold color with honey and mahogany highlights is an impressive aesthetic accomplishment, illustrating just how exceptional this Cognac is...

- Nose -

Pure, subtle, and captivating, the citrus is fully rounded (bergamot and orange). Then come the sweet spices, built on cloves, cardamom, and true cinnamon, which give way to fresh fruit after a few seconds (pear and flat peaches).

- Palate -

Fresh, indulgent, ample, and generous on the roof of the mouth. It becomes silky on the palate (vine peach skin) and boldly spiced (cinnamon and ground cardamom), covered with a thin film of walnut and quince jelly.

- Finish -

Pure precision! The subtly woody notes are an elegant prelude for the exotic accents (mango, pineapple). Pure, harmonious freshness and delicateness appear over mineral notes (flint from the land of the Gîte). Excitement guaranteed, it's the perfect reminder of the magic that a Borderies cognac from the Domaines Camus delivers...



Please drink responsibly.

