

THE GLOBAL SPIRITS MASTERS

The world's most highly regarded series of blind-tasting competitions

The Cognac Masters 2022

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1 May 2022 – This March, a number of the industry's top specialist, independent judges tasted a cross section of Cognac bottlings currently available to consumers. **The results from the 2022 edition of The Cognac Masters 2022 saw this notorious category maintain its gold standard, with almost all entries being awarded one of the top two medals available.**

Judges awarded nearly a third of the entries with scores between 90-100 points, bestowing upon them the competition's top Master medal. In addition, just under two-thirds of entries were awarded with a Gold medal (80-89 points), an accolade which is, on average, awarded to a much smaller percentage of entrants.

The Cognac category is, of course, traditionally far from average when it comes to savoir-faire and high quality. The notoriety of this category, and the skill of its producers, is clearly reflected in the trends that can be seen in this year's results.

In particular, the XO category boasted four of the Master medallists, while the Vintage category also saw a significant proportion of the highest-scoring entries of the competition. Additionally, it was the Single Estate and Single Cru subcategories that really impressed the judges, with nearly half of the Master medallists found here.

Included in the highest scorers from the competition were two Cognacs that retail for between £30-£50 – a modest price tag for such impressive expressions. Both Honor VSOP Cognac and Cognac Frapin VSOP took home top medals whilst competing as part of the VSOP 'premium' price category.

As is the case with all competitions in The Global Spirits Masters series of blind-tasting competitions, the top scoring entries were retasted by all judges to decide the most impressive entry from the whole competition, which was awarded the title of **Taste Master**. **This year, this accolade went to Cognac Frapin's Château Fontpinot XO, which the judges decided was the individual best entry from the whole competition. Notably, Cognac Frapin took home an outstanding 4 Master medals - one for each of their expressions entered to the competition.**

Melita Kiely, editor of *The Spirits Business* and chair of The Global Spirits Masters tastings, said: “Cognac has a reputation for being a luxury product – and it’s clear to see from the results why that is. There is real vibrancy of flavour to be found in the category, but this can also be found at more affordable price points making Cognac incredibly accessible for curious newcomers.

“Cognac is great for mixing in cocktails, or for switching into classic longer serves, such as the Highball. There are so many ways to enjoy this globally admired French spirit, and it’s well worth exploring Cognac further.”

Please see attached for the full list of results.

***** ENDS *****

About The Global Spirits Masters

Launched in 2008, [The Global Spirits Masters](#) rates and rewards excellence in spirits production, giving brands key differentiation in a crowded market. Judging is divided into 21 separate competitions to ensure each spirit category is given the utmost attention by specialist judges. The Global Spirits Masters is unique in its exclusive use of completely independent expert judges, including journalists, retail buyers, bartenders and educators.

The Global Spirits Masters award with Silver and Gold medals, with truly outstanding spirits being awarded Master.

70-79 = **SILVER** 80-89 = **GOLD** 90-100 = **MASTER**

The results of each competition are published in *The Spirits Business* magazine, which boasts a monthly global circulation of 13,000 copies, guaranteeing medal winners are seen by a truly international and industry-focused audience.

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