



**PARKER WOLF**

wine & spirits



## Francois Voyer

### HORS D'AGE

Cognac, Grande Champagne 1er Cru

The 28 hectares of vineyard are situated in Grande Champagne region, the Premier Cru of Cognac, renowned for its profound after taste, its aromatic power and its ability of long ageing. Voyer Cognac is a family run cognac domaine that is passionate about every detail in making cognac, especially old vintages. Their cognacs can be found in the best restaurants in France (Ducasse, Lucas Carton, Lameloise...Etc...). The vineyards are in Verrières and Ambleville and this house has been in the business since the 1870s. The product range is classical, with young and old blends for those who don't like to follow the crowd. Voyer's exceptional knowledge and attention to detail allows to not just make fine cognac, but to craft cognac.

#### **COUNTRY**

France

#### **VARIETAL**

Grapes : Ugni Blanc, high acid

#### **SOIL TYPE**

Deep Chalk soils

Deep roots, grass between rows

#### **VINEYARD**

"Golden Belt" of Grand Champagne

40 yrs old average vines

Small village

Hills

Grand Champagne historical part

#### **DISTILLATION**

9L must = 1L Cognac

Includes eau de vies vintages 1958-1971

1 barrel/500 bottles each batch

Solera blending

Damp cellar downstairs

Dry cellar upstairs

some vintages in demi-john

Loses abv with age

Filtration: special combo Cellulose Pads

100% production from vineyard to still to bottle done by Voyer at the property.

90k bottles sales per year worldwide

600k bottles in stock

#### **TASTING NOTES.**

Dark amber color. Fine and powerful notes of coffee, cocoa, spices (clove, cinnamon), some delicate dried fruits aromas. Inimitable grand cru chocolate notes, light forest floor fragrances, delicate pepper and cedar notes, incredible complexity and length on the palate.

**Moments Unearthed**

parkerwolfwine.com