

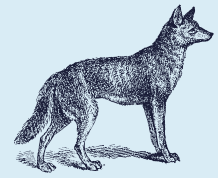


## Francois Voyer

VS

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.



**PARKER WOLF**

wine & spirits

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### COUNTRY

France

### VARIETAL

Grapes : Ugni Blanc

### 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

3 years aging new oak

Solera blending

For 3 years, every 6 Months Cognac is moved from the Damp cellar down-stairs (large grain new oak barrels) to the Dry cellar upstairs (large wood tank) --> All barrels age both ways

Filtration: special combo Cellulose Pads

### TASTING NOTES.

Golden color.

Strong bouquet of vanilla, lime and white flowers. Floral tones are typical of the young cognacs of the Grand Cham- pagne cru. Taste gentle start which stays on the pallet for a long time. Fruity, pleasant and persistent.

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**Moments Unearthed**

parkerwolfwine.com