

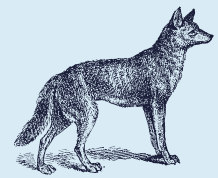


## Francois Voyer

### VSOP

#### 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, 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

10 yrs aging average, min 4 years

3 years new oak, then old barrels

Solera blending

For 3 years, every 6 Months Cognac is moved from the Damp cellar downstairs (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 / Bronze hues color

Matured to the point where the exquisite floral notes of the Grand Champagne 'terroir' are released. There are notes of Linden and dried flowers prevailing over a hint of apricot. Taste subtle flavors of linden, orange, dried flowers and vanilla mingle with a hint of apricot on your palate.

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**Moments Unearthed**

parkerwolfwine.com