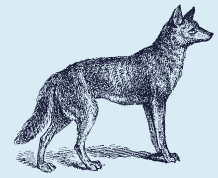


## Francois Voyer

### XO GOLD

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

25 yrs aging avg/min 4, 13 gold medals

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.

Ruby / brown & hint of mahogany color  
Intense floral notes indelibly stamped over the tones of wood and spices. Rich in flavors of vanilla, dried fruits, ginger and walnuts, all mixed with subtle hints of pepper, spices and wood. A noble cognac, drawing on the richness of its age and giving a long lasting and sophisticated finish on the palate.

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**Moments Unearthed**

parkerwolfwine.com