



XO Premier Cru François Voyer Grande Champagne 40%vol 70cl

Origin :
100% pure Grand Champagne, 1st Cru of Cognac

Presentation :
700ml decanter in a François Voyer gift box.

Composition :
Blended eaux-de-vie 10 to 25 years old.

Aging / Blending :
Distilled with the lees. Aged in new Limousin Oak casks with a medium interior toast for 3 years. Aging continued in old barrels or hogsheads in a damp cellar. Progressive reduction with distilled water (max 5% diminution per 6 months to 1 year) using the 'faibles' technique.



Tasting notes :

Colour : Amber with a hint of old gold.

Bouquet : This XO is renowned for its elegance and delicacy and stands true to its Grand Champagne pedigree. The long aging process has embossed upon it an affluent aroma full of vanilla, dried fruits, quince and the beginnings of spices and wood that mark the emergence of veritable old cognac.

Taste : An outstandingly elegant yet subtly woody taste with hints of dried fruit and Vanilla in the finish. A rounded, powerful and yet refreshingly modern aftertaste on the palate.

How to Enjoy : Enjoy it straight or on the rocks. Sit back after dinner and let the sophisticated bouquet and progression of subtle flavors overwhelm your senses.

References:

A mainstay of the Voyer range of Cognacs; XO Premier Cru is a "must have".

Rated 1st out of 17 cognac's tested by the German "Finetobacco" Magazine Recommended by "L'amateur de cigare" Magazine in 2013. This cognac is the 'holy grail' for cognac lovers with its balance of flexibility, flavours and affordability. One of the biggest sellers in the last 3 years.