

## COGNAC XO Gold François VOYER

<b>Country:</b>	France
<b>Region:</b>	Cognac
<b>Appellation:</b>	Grande Champagne
<b>Grapes:</b>	100 % Ugni Blanc
<b>Classification:</b>	X.O.
<b>Alcohol degree:</b>	40 %
<b>Serve at:</b>	+/- 18°C
<b>Serve with:</b>	after dinner, aperitif
<b>Description:</b>	Cognac XO François Voyer won a Golden Medal 2008 in London and Brussels. This XO of François Voyer is lightly spicy and sweet, both strong and delicate. The flowery notes gently give way to aromas of vanilla, dried fruits (nuts, peanuts) mixed with spices and pepper. You will notice the deep woody flavour that characterises old maturation in oak barrels. Strength and delicacy give this Cognac its fine character. Its length on the palate is exceptional. From the nobility of its origins it has kept the strength of the Grande Champagne and from its age it has passed on the gentleness of its aromas. You can enjoy its richness dry or on the rocks. It can as well go with a blue cheese, or a chocolate or vanilla dessert

