



FRANÇOIS VOYER NAPOLEON COGNAC GRANDE CHAMPAGNE

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The villages of Verrières and Ambleville are two exceptional communes within the heart of the Grande Champagne area of Cognac, in an area known as the 'Golden Belt', which has been home to François Voyer for more than 5 generations. It is here that the Voyer family have distilled their wines since 1870, producing smooth, elegant and haunting Cognacs from an exceptional terroir in an exceptional region.

They create their Cognacs the

way they cultivate their vines; with great passion. François Voyer is above all a family story and their care for quality starts in the vineyards and its 28 hectares of Ugni Blanc, cultivated on the chalky soils of the region. They offer a wide range of aromatic expressions to suit every palate from beginner to connoisseur.

Ingredients: Wine distilled and aged.

Production Process: François Voyer Napoleon Cognac is a 100% Grande Champagne blend of eaux-de-vie. It is double distilled in a copper still then aged in French oak (Limousin) barrels.

Tasting Note: A Cognac of elegance and balance. On the nose touches of rose, jasmine, clove pink, combined with the first flavours of fruits: peach, plums. The old maturation of this Cognac has given it its vanilla aroma and the light and sweet aroma that only an

old Cognac has.

Perfect Serve: Enjoy it straight or on the rocks. This Cognac is also a beguiling ingredient for cocktails or long drinks. Whichever way you drink it you will be charmed by its complexity.

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