



FRANÇOIS VOYER TERRES 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.

Tasting Notes: These tones are characteristic of the Grand Champagne Cru. Subtle woody notes which leave an agreeable and persistent taste on the palate. Great for both an aperitif or digestive. It can be used as a mixer for short drinks or cocktails.

François Voyer cocktail suggestion is a 'Cognac Sour': 1 a shaker mix ice, 4cl of Voyer, 1 slice of lemon, 1cl of sugar cane syrup. Shake and serve. An excellent starter to the range and equivalent to many similar VSOP's; it is their best selling entry level cognac.

Awards:

Silver 2017 in Cognac

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