



Pineau des Charentes François Voyer

Technical datas

Appellation : Pineau des Charentes (grape juice and cognac blend, aged in oak barrel) Capacity : 75cl. Display : Bottle

ABV : 17%Vol to 17.5%Vol. Ageing : 18 months minimum Grape

Variety : Ugni Blanc.



RED

- Colour : Mahogany, deep red
- Flavours : Intense fragrance of candied quince blackberry, blackcurrant, white tobacco
- In mouth : supple, generous red fruits taste

White

- Colour : golden and light amber
- Flavours : rich and round with fig and vanilla aromas, and floral notes of vine flower
- In mouth : floral notes, honey and vanilla

Old

- Ageing 5 years minimum
- Colour : amber
- Flavours : delicate and fine nose of candied fruits
- In mouth : Soft but full bodied with a persistent flavours of honey, walnuts and spices

Experience n° 1

Idée Cocktail



N°17

5 cl de Pineau blanc
10CL DE *Ginger ale*
2 glaçons
2 demi-tranches de
citron vert

Experience n° 2

Alliance Mets-Cognac



Salade de fruits
ARROSÉ
de pineau des
charentes

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