



## XO 1<sup>er</sup> Cru - François Voyer

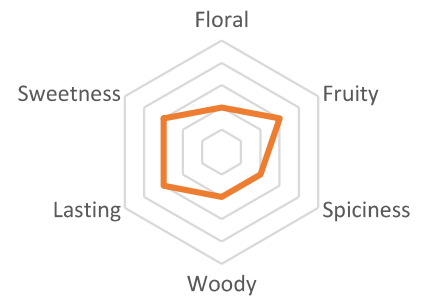
### Technical datas

Appellation: Grande Champagne 1<sup>er</sup> Cru Capacity : 70cl

Display : decanter with giftbox ABV: 40%Vol.

Indicative ageing : 10 to 25 years old blend.

Grape variety : Ugni Blanc.



**Colour** Ambre with golden shade

**BOUQUET** Wild peach, plum and quince cheese, well balanced between the fruity, woody and vanilla aromas

**Taste** Great refinement with wooden notes and fruity savors

### Experience n°1

*On the Grand Canal in Venice*



#### In Venice

**XO 1<sup>er</sup> cru**  
*Tasting in  
Venice on the  
Grand Canal*

### Experience n°2

*Food pairing with cognac*



#### Cheeses

**With XO 1<sup>er</sup> Cru**  
MIMOLETTE EXTRA OLD  
PARMIGIANO-REGGIANO  
**Gorgonzola**

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