



PARK VINTAGES COLLECTION

All the vintages in the Park Collection are unique limited editions with availability from 1970 onward. Each vintage is aged for a minimum of 40 years in natural cellars.

WHICH TERROIRS DO PARK VINTAGES COME FROM?

- Petite Champagne
- Fins Bois

The terroir of the vintage will depend upon its year.



CAPACITY

Available in 700 and 750 ml

PARK VINTAGES



TOASTING

A light toast allows us to tease out delicately sweet flavours from the wood such as honey, vanilla and custard.

Time : 1 hour



GRAPE VARIETY

100% Ugni blanc.
This vigorous grape provides freshness and finesse, allowing the strengths of the terroir to shine through.



BARREL TYPE

PARK VINTAGES are aged in oak barrels with a capacity of 350 liters. After a short rest in new barrels, the cognac is transferred to used casks, mainly from the Limousin forest.



DISTILLATION

The process of **double distillation** using traditional copper pot stills (30hl) makes it possible to obtain complex, finely elaborated spirits. This is known as the 'Charentais method'.

DEGUSTATION

After tasting your Park VINTAGE, leave a little in the bottom of your tasting glass. Return to the glass a few minutes later and inhale the perfume of PARK VINTAGE once again. You should discover a host of new aromas, further expanding your appreciation of this distinctive Cognac.

Note from the Cellar Master:

«When enjoying the bouquet of your Cognac, close your eyes in order to fully focus on the sensory impressions and give free rein to your imagination.»



www.cognac-park.com



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HOW TO ENJOY

As a digestif, or accompanied by a peppery and spicy Cuban cigar.

