



Produced by



COGNAC PARK BORDERIES

100% Borderies : roundness, softness, floral aromas and subtle notes of violets

This cognac spends 10 months in new oak barrels to extract soft and light aromas, then is put in matured casks. It has notes of dried fig, cinnamon, coffee, hazelnut, cedar wood and butter.

Grape variety : 100% Ugni blanc.

40°-70cl

TASTING SUGGESTION

Perfect on its own or on ice cream, it also goes well with caramel candy or a flambéed banana with its hot chocolate sauce.

COGNAC PARK XO GRANDE CHAMPAGNE

TASTING SUGGESTION

Perfect on its own or on ice. It also goes very well with Roquefort cheese or vanilla ice cream.

100% Grande Champagne : finesse and delicacy, floral aromas

This cognac spends 12 months in new oak barrels and then is put in matured casks. It has notes of roasted almonds, dried apricot, dried fig, tobacco, gingerbread and hazelnut.

Grape variety : 100% Ugni blanc.

40°-70cl



COGNAC PARK CIGAR BLEND VIEILLE FINE CHAMPAGNE

70% Grande Champagne : finesse and delicacy, floral aromas

30% Petite Champagne : floral and fruity aromas

This cognac spends 12 months in new oak barrels and is then placed in matured casks. A powerful cognac for amateurs, with notes of tobacco, cigar boxes, but also fruity and spicy.

Grape variety : 100% Ugni blanc.

40°-70cl

TASTING SUGGESTION

Perfect neat, accompanied by a Honduran cigar or dark cocoa grand cru chocolate.



COGNAC PARK



parkcognac



Cognac Park



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