



PARK

Extra

GRANDE CHAMPAGNE

The Park Collection has a pure, delicate and complex style, featuring the best expressions of our terroirs.



WHICH TERROIR DOES PARK EXTRA COME FROM?

COGNAC PARK EXTRA is composed of:

100% Grande Champagne

This terroir is elegant and distinguished with fine floral aromas, producing complex eaux-de-vie of superior longevity.



CAPACITY

Available in 750 ml

PARK EXTRA

TOASTING

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

Duration : 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 EXTRA is aged in oak barrels with a capacity of 350 liters. After twelve months 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'.

MEDALS AWARDED TO PARK EXTRA

INTERNATIONAL WORLD SPIRITS COMPETITION
GOLD 2012

NEW YORK INTERNATIONAL SPIRIT COMPETITION
SILVER 2012

SAN FRANCISCO WORLD SPIRITS COMPETITION
DOUBLE GOLD 2017

DEGUSTATION

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

Note from the Cellar Master:

«When inhaling to appreciate the bouquet of your Cognac, close your eyes and open your mouth slightly, allowing the aromas to roam freely across your palate.»



www.cognac-park.com



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THE COGNAC AROMA WHEEL

Fifty leading sommeliers, cellar masters, tasting experts and specialist journalists joined forces to describe and define the rich aromatic palette of Cognac. The fruit of these four days of intensive tasting and discussion is presented here: **The Cognac Aroma Wheel**.

A cognac has a multitude of mixed, complex aromas. Some of these will be dominant and make more of an impact on your nose and your palate.



HOW TO ENJOY

This cognac pairs especially well with Cuban cigars, dark chocolate or salted butter caramels.

