



EXTRA GRANDE CHAMPAGNE

The pinnacle of the Cognac Park range, this cognac is a blend of the best eaux-de-vie of the Grande Champagne, the premier growing region in Cognac, all aged at least 40 years in the Tessendier family cellar on the serene banks of the River Charente.

Volume: 750 ml | **ABV:** 40%

Age: Minimum 40 years old

Blend: 100% Grande Champagne | **Barrels:** Light toast

Appearance: Dark Amber

Aging: 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.

AWARDS & ACCOLADES

Wine Enthusiast, 93 points, 2019

AROMA & TASTING NOTES

Aromas of quince, coconut, licorice, and truffle on the nose. Viscous and honeyed with additional notes of leather, candied orange, and nougat. Mellow and finessed on the palate, with great length. Concentrated sweetness with a hint of toasted coconut on the extremely long finish.