

Frapin V.S. Grande Champagne

£45.00

Vintage:

Bottle Size: 70cl

Alcohol %: 40%

Country: France

Description: This Frapin VS Grande Champagne Cognac is made exclusively from the estate's own harvests, one of the largest for a Premier Cru Grande Champagne Cognac.

Colour : Straw yellow.

Bouquet : Slight vanilla notes, great aromatic richness.

Palate : Roundness, finesse. Length on the palate due to a very special distillation on fine lees.

The finesse of its bouquet and its long finish come from a very special distillation on fine lees characteristic of Grande Champagne. Its brief stay in new oak barrels from Limousin provides its golden colour with warm highlights, its roundness and a slightly vanilla-flavoured nose with great aromatic richness.

Cepages:

Group: Cognac

Sub group:

Colour: VS

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:



Press**Awards****Other Info:**

The Frapin family can trace their roots in the Cognac region to 1210. They began as vine-growers, and then began distilling their own spirits. Frapin is now in the enviable position of being the largest single-estate in the Grande Champagne region of Cognac, with generations of experience and tradition on which to draw. In early 2007, Jean-Pierre Cointreau took over the running of the business. The estate covers 300ha of vineyards, officially listed as Premier Grand Cru du Cognac. Two hundred hectares are planted to Ugni Blanc. The soil here is identical to that found in Reims - crumbly, chalky, hence the area's name 'Grande Champagne'. Frapin is renowned for its intense, wonderfully balanced and flavoursome cognacs. These are rich, long-lived spirits that display extraordinary complexity of aroma and depth of flavour. Each individual spirit is left to mature to its own optimum condition. The fairly small scale of production also allows the family to hold generous stocks of mature spirits.