



Louis Latour Agencies

Extra X.O. Grande Champagne Frapin Cognac

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| Vintage | N/A |
| Country of Origin | France |
| Region | Cognac |
| Grape varieties | Ugni Blanc |

Wine description

Cognacs Frapin are made entirely on the family's single estate which includes 240 hectares of vines surrounding the Château de Fontpinot. The whole property lies in the Grande Champagne area regarded as Cognac's best appellation. This cognac was taken from the ancient family reserve, exclusively harvested, distilled and aged in barrels.

Tasting note

This cognac is mahogany with copper highlights. It has sweet, complex and subtle aromas of old port mixed with the scent of wooden cigar boxes typical of old Grande Champagne cognacs, which appears after a very long ageing. On the palate it has an outstanding finish in which the flavours flow together with subtlety and complexity.

Vineyard information

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| Soil composition | Limestone |
| Harvest type | Machine harvested |
| Environmental management | Sustainable agriculture |

Winemaking information

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| Fermentation vessel | Stainless steel tank |
| Fermentation | Malolactic fermentation |
| Maturation vessel | Wooden casks |

Wine Analysis

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| Alcohol by volume | 40% |
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