



# Louis Latour Agencies

## Millésime, Grande Champagne Frapin Cognac

Vintage	1995
Country of Origin	France
Region	Cognac
Grape varieties	Ugni Blanc

### Wine description

The Millésime 1995 single cask Frapin Cognac is a testament to an exceptional vintage, a long hot dry summer resulting in perfect conditions for ripening of the grapes, offering an ideal juice for fermenting. Once double distilled, it is left in oak casks to develop and mature in the dark, damp cellars. Over 25 years, this results in a high proportion of evaporation or 'angel's share', enhancing the flavour characteristics and producing something truly spectacular.

### Tasting note

From the onset, the nose is rich and giving with zesty citrus fruit and tangerine aromas, a touch of spice, dried peach, and gingerbread. The palate is generous, with highly concentrated fruit flavours, dried apricot, and orange. The finish is memorable, having a hint of nutmeg, vanilla and a lingering rich raisined-fruit that never ends.

### Vineyard information

Soil composition	Limestone
Harvest type	Machine harvested
Environmental management	Sustainable agriculture

### Winemaking information

Fermentation vessel	Distilled over lees
Fermentation	Malolactic fermentation
Maturation vessel	Wood barrels in damp cellars

### Wine Analysis

Alcohol by volume	41.4%
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