



Louis Latour Agencies

Millésime, Grande Champagne Frapin Cognac



Vintage	1998
Country of Origin	France
Region	Cognac
Grape varieties	Ugni Blanc

Wine description

Frapin Millésime 1998 25 ans is a truly exceptional cognac which embodies the Frapin style with its voluptuous aromatic richness and its exceptionally long finish. Distilled with lees and a long ageing in Frapin's humid cellars to bring finesse and elegance.

Tasting note

The nose is rich revealing delicate aromas of orange zest and dried mandarin followed by subtle citrus notes, notably candied lemon and a hint of vanilla. On the palate gourmet flavours with notes of cooked apricot and caramelised peach. The finish is complex and elegant with an astonishing purity and harmony.

Vineyard information

Soil composition	Limestone
Harvest type	Machine harvested
Environmental management	Sustainable agriculture

Winemaking information

De-stemmed	Stainless steel tank
Fermentation vessel	Stainless steel tank
Fermentation	Malolactic fermentation
Maturation vessel	Wooden casks

Wine Analysis

Alcohol by volume	40.2%
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