Country: Region: Appellation: Producer: Bottling: Grape varieties: Age: Cask Type:	E VS Grande Champagne France Jarnac - Segonzac Cognac Grande Champagne Controlle: Premier Cru Cognac Jean-Pierre Cointreau Distillery Bottling Ungi Blanc (Trebbiano)
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Age: Cask Type:	
Cask Type:	
Cask Type:	at least 3 years
	100% French Oak Cask
Colour:	Straw-coloured
- Flavour Profile:	Vanilla with aromatic notes
Status:	Operational
all	Sustainable Environmental Management
Allergens:	Not Known
Bottle size:	70cl - abv: 40.0%
extra touch of vanilla The Family History	
	been based in SW France since the late 13th century, and have a history of distillation 20 generations. Located in the heart of the Grande Champagne region in Segonzac, the fs.
0 1	lustrious history. Still in original family ownership, the company's head Jean-Pierre cendant of the founder and can trace his family's vine growing and distilling history
back to 1270. Examin is unique and dif	two weaths from the region's other similieant me becare Their Conserve of
1 1 1	fers greatly from the region's other significant producers. Their Cognacs are made single estate which includes 240 hectares of vines surrounding the Château de Fontpino
with its distillery and ag	leing warehouses over two levels. The whole property lies in the Grande Champagne are
0 0	mac's best appellation and is highly prized for both the quality and intensity of its
1 0 1	ty. The extended ageing that all Frapin's Cognacs receive sets them apart from their ites to the House's rich, complex and smooth style.
The Region	
The Cognac reaion is loca	ated in South Western France north of Bordeaux bordering the Atlantic Ocean in the
west and stretching inla	nd towards Angoulème. The climate is mild with a marked maritime influence. The mai
grape is Ugni Blanc and	the majority of region's wine production is distilled to make Cognac.
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The Family History

<u>The Region</u>

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Vineyards and Winemaking

Cognac Frapin's domaine , the largest single domaine in the region, is located entirely within the Grande Champagne appellation, their whole production comes entirely from the domaine.

This area has thin clay chalk soils lying over soft Cretaceous Chalk and a high percentage of limestone. The wines grown here produce fine floral cognacs that are capable of long ageing.

The domaine has 240 hectares of vines planted with Ugni Blanc. The vineyards are managed sustainably and the vines cultivated traditionally with respect for the natural balance of the soil and vines. Vine cuttings and distillation residues are returned to the soil and when vines are re-planted the land is left fallow for a minimum of seven years to allow the natural ecosystem to thrive and to ensure the old roots are entirely eliminated.

The grapes are all harvested by machines and the whole bunches are pressed. The unfiltered grape juice undergoes a natural fermentation in stainless steel tanks and becomes Vin de Charente.

Distillation

The Vin de Charente produced by Patrice Piveteau will be distilled and eventually transformed into Cognac by Frapin's master distillers Gilles Lardant and Alex Cosson. Cognac is distilled twice and at Frapin this takes place on lees in six Charentais red copper stills. The first distillation results in an unclear alcohol of around 28°. This alcohol is distilled for a second time and it is the heart of the distillation that is captured to produce fine eaux de vies that will be be matured in one of Frapin's Chais.

Maturation

Frapin Cognacs are matured in Limousin oak casks on the domaine. Cellar Master Patrice Piveteau is responsible for the Cognacs as they age and chooses the location of each cask based in the atmospheric conditions in different parts of their warehouses. At Frapin there are two floors; the ground floor which has greater humidity and the attics which are drier; these two factors have a clear impact on the character of the final Cognac.

At Frapin recently distilled eaux de vies are matured in new casks for the first quarter of their maturation period after which they are transferred to older ones. Frapin's rich colour comes only from contact with the wooden cask.

The final task is for Patrice to select and blend each expression of Frapin and to maintain a consistent style and quality.

APPERANCE Straw-coloured

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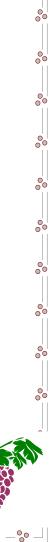
Very fine and fresh, it recalls the smell of the fresh grapes during the autumn harvests melted with a touch of vanilla coming from young Limousin oak

PALATE

Very harmonious with floral and fruity flavours and persistent savours. With a wooden vanilla melted touch from the tannin (oak casks).

FINISH Round and complex with notes of Coffee (English caramel) and fruit (orange), very light with a long aftertaste.

THE IDEAL SERVE Very pleasant and excellent for mixed and long drinks



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