C O G N A C F R A P I N X O Y I P



This blend, created with very old Cognacs from the Frapin family cellars, is harvested and distilled over lees before and aging in humid cellars which contribute to the spirit's roundness, expressive bouquet, and suppleness. With an average age of 30 years, the nose is floral with support from well-integrated oak. The palate is powerful with notes of gingerbread, chocolate, and dried fruit.



ABOUT COGNAC FRAPIN

Frapin is true single estate Cognac. The historic brand and iconic estate is family owned, and always has been. Every step of the process is done by Frapin themselves, from tending the vines to winemaking to distillation to aging, and no grapes nor eau de vie are bought/sold. The iconic estate is home to nearly 600 acres of Ugni Blanc vines and distillation takes place on the lees on one of six copper pot stills. Now in their 21st generation of grower-producers, the Frapin family has been active in viniculture for over 750 years.