SELECTED RECORDED



Selected and Recorded by LMDW THEGRAPEVINE

A CELEBRATION OF THE WORK OF PASSIONATE PRODUCERS.

Through The Grapevine is a collection of independent bottlings of cognac, distributed exclusively by La Maison du Whisky.

This range was created to showcase the incredible potential of small, independent producers located all over the Cognac region and to highlight the unique personality of each of the different sub-regions of the area, or "crus".

The expert team of La Maison du Whisky is always looking to reveal passionate artisans and their genuine know-how. The careful selection of casks for this range is done with the same spirit that enthusiastic music lovers have when hunting for vintage first press vinyls or rare editions of their favorite records.

BOIS ORDINAIRES

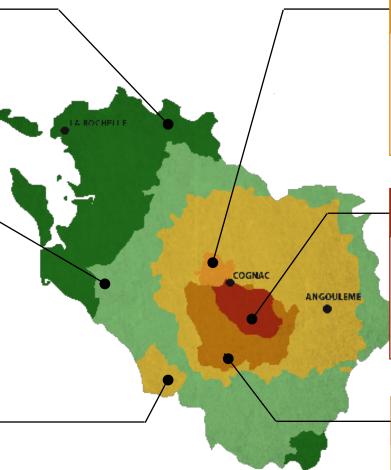
Located alongside the Atlantic Ocean, this cru is mainly composed of sandy soil and is known for its fruity Cognacs, sometimes influenced by the nearby maritime climate.

BONS BOIS

Not far from the coast, the Bons Bois area offers sandy and loamy soils. The spirits produced in the region are generally fruity, although a wide range of styles are found.

FINS BOIS

The Appellation Fins Bois is the largest terroir of Cognac. The loamy soils help to produce Cognacs with floral, fruity notes.



BORDERIES

The smallest terroir of Cognac produces spirits with typical notes of violets due to its silica-loamy soils.

GRANDE CHAMPAGNE

In the heart of Cognac region, the loamy soils of Grande Champagne gives fine, racy and noble Cognacs, known for their ability to age well.

PETITE CHAMPAGNE

Located in the heart of the Cognac region, the Petite Champagne terroir is home to loamy soils, producing light and delicate Cognacs.

THROUGH THE GRAPEVINE

6 TERROIRS, COGNAC IN ALL ITS COLORS







BONS BOIS



FINS BOIS

With its 6 terroirs, its 273 brands, its 3 727 distillers winemakers, its 4 451 winegrowers and unique know-how, Cognac is acclaimed internationally, but remains full of unknown gems.



BORDERIES



PETITE CHAMPAGNE



GRANDE CHAMPAGNE







MAXIME TRIJOL Vintage 2003 FINS BOIS

750ml

43,3%vol.

The first Maxime Trijol still was installed in Saint-Martial-sur-Né in the region of Fins Bois in 1859.

Today, the house boasts twenty-two 2,500-litre stills. Maxime Trijol cultivates their own vines as well as distilling and aging Cognac. In this way, Maxime Trijol oversees all the steps in the cognac production process. This philosophy of a continuous quest for excellence has been handed down from generation to generation.

PROFILE

Plum, blossoming flowers, bitter orange, rancio, honey and herbaceous notes.



JEAN-LUC PASQUET Single Cask 95 GRANDE CHAMPAGNE

750ml

51,6%vol.

Jean-Luc Pasquet Cognac is an independent grower and distiller. Their Grande Champagne vineyards have been in the family since 1730. In the early 1990s, the Pasquet family wanted to return to more natural agricultural methods, like their ancestors before them, so they have been farming their vines organically, using native yeast to ferment the wines and distilling them on the lees in their own small pot still.

The family has also replanted old grape varieties like Folle Blanche and Montils.

PROFILE

Vanilla, baked fruit, gingerbread, French oak, limestone and pepper.



FRANÇOIS VOYER Lot 89/92 GRANDE CHAMPAGNE

750ml

43,5%vol.

Since the time of the French Revolution, vines have been cultivated in the sun-drenched vineyards of the old stone villages of Verrieres and Ambleville; two villages with an exceptional reputation for fine cognac in the Grande Champagne Cru, the Premier Cru of Cognac.

In this fine 'terroir', the Voyer family has harvested grapes, distilled wine and aged the resulting eaux de vie in oak barrels for 5 generations.

PROFILE

Candied apricot, wax, damp wood, spices, cinnamon and stone fruit.





750ml

50,2%vol.

Wine-growers in the French region of Saintonge for over two centuries, the Merlet family installed its first still around 1850 in order to begin distilling and producing cognac.

Over generations, they have refined their craft and now produce unique eaux de vie that are characteristic of the Saintonge terroir. Everything, from the alchemy of the still's copper to the oak of the barrels, comes together over time to allow their eaux de vie to blossom into harmonious cognacs.

PROFILE

Peach, acacia honey, yellow fruits, heady flowers, fine spices and menthol.



FRADON Lot 70 PETITE CHAMPAGNE

700ml

46,6%vol.

Located in Reaux sur Trèfle in Charente-Maritime, on the Petite Champagne terroir (2nd cru of Cognac appellation), the Fradon estate covers 37 hectares. Its vineyard is mostly planted with ugni blanc (77%), folle blanche (3%) and colombard (2%). The rest of the vineyard is used to produce the estate's Charentais vins de pays.

Having retained its youthful spirit, this venerable cuvée displays fruity and floral tones of great freshness and diversity. Moreover, its medicinal, spicy and autumnal character brings out all the depth of a particularly rich aromatic and gustatory palette.

PROFILE

Lilac, mirabelle, plum, coffee, cocoa beans, gingerbread and orange blossom

TiG



CAMUS ÎLE DE RÉ Aged 11 Years BOIS ORDINAIRES

700ml 49%vol.

Founded in 1863, Camus markets vintages from all the terroirs of Cognac. From its vineyards on the Ile de Ré in the Bois à Terroirs (or Bois Ordinaires) appellation area, this 11-year-old version is a perfect follow-up to the superb Camus Ile de Ré 10-year-old from our 2018 Creation Catalogue.

Just as exotic, floral and mineral, this one is even more spicy and its salted butter caramel notes highlight the iodine and island character of its aromatic palette.

PROFILE

Exotic fruits, salted butter, sage, apricot, cloves, vanilla and verbena.

JOIN OUR SEARCH FOR RARE DISCOVERIES

Exclusive Single Casks available for selection





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TTG