

THROUGH THE GRAPEVINE

SELECTED
AND RECORDED
BY LMDW

MAXIME TRIJOL Vintage 2003

Cognac Fins Bois – 43,3%, 750ml



Range

Through The Grapevine is a collection of single cask bottlings of the highest quality Cognac, carefully selected 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 careful selection of these casks is done by the expert team of La Maison du Whisky, always looking to reveal passionate artisans and their genuine know-how. Each bottle is presented in its authentic form as a single cask in high or cask strength with no additions to the liquid after distillation.

Product description

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

Tasting Notes

Nose: Plum, blossoming flowers.

Palate: Bitter orange, rancio.

Finish: Sweetness, Acacia honey, slightly herbaceous.