

THROUGH THE GRAPEVINE

SELECTED AND RECORDED BY LMDW

FRADON Lot 70

Cognac Petite Champagne – 46,6%, 700ml



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 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 colombar (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.

Tasting notes **Profile:** Intense and unctuous.

Nose: Fresh and lively. Lilac, mirabelle plum, candied fruits, guava, ginger, honey and apricot.

Palate: Balanced and fine. Milky, vanilla, coffee, tobacco, spearmint, cocoa beans and curry powder.

Finish: Long and fluffy. Gingerbread, walnuts, freesia, chocolate, herbal notes and orange blossom.