

THROUGH THE GRAPEVINE

SELECTED
AND RECORDED
BY LMDW

FRANCOIS VOYER Lot 89/92

Cognac Grande Champagne – 43,5%, 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

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. These two villages have 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 eau-de-vie in oak barrels for 5 generations.

Tasting Notes

Nose: Apricot, wax, damp wood.

Palate: Candied apricot, cinnamon, stone fruit.

Finish: Candied fruits, spices, rich and woody.