



FRAPIN PLUME

Single Family Estate | Premier Cru De Cognac

Frapin Plume is a limited edition made from a blend of around twenty eaux-de-vie produced exclusively from the 240 hectares of vineyards around Cha[^]teau Fontpinot. This very old Grande Champagne cognac has aged patiently for over 60 years in century-old barrels in our Paradise "Pierre Frapin" humid cellar, favouring the roundness of this ancestral cognac. Its decanter is decorated with an 18-carat rose gold stopper and feathers. Plume Frapin's exceptional blend was produced in a limited series of 500 numbered bottles.

Tasting notes

Color

Intense burnt orange colour

Aroma

Fruity notes of dried apricot, fig, orange, liquorice and tobacco, with cigar box notes that appear with time in the glass

Taste

Woody notes, prunes and candied fruits. The 'Rancio' flavour is well developed and the flavour evolves greatly in the mouth.

Finish

For maximum enjoyment, take your time and let the cognac breathe, the finish is exceptionally long.