

COGNAC  
**FRAPIN**

— GAMME HÉRITAGE DE LA MAISON —





— GAMME HÉRITAGE DE LA MAISON —

---

## FRAPIN 1270

---



Where all begins... Exclusively harvested, distilled and aged from the Frapin estate's, 1270 honours. Frapin's terroir and know-how. It is the perfect introduction before discovering the entire range. Thanks to its great aromatic richness, Frapin 1270 can be used as an after-dinner liqueur or as an aperitif especially for mixed drinks.

### COLOUR

Its warm, golden highlights give it a beautiful straw colour, bearing witness to its time in new Limousin oak barrels.

### BOUQUET

Its aromas of vine and lime blossom, with a light touch of vanilla from its ageing in Limousin barrels, promise the aromatic richness characteristic of a great cognac.

### PALATE

Roundness, finesse and balance. Length on the palate due to a very special distillation over fine lees, with slight vanilla or toast notes, adding a touch of freshness and originality.

### TASTING TIPS

Frapin 1270 promises a great time for those who enjoy a spontaneous aperitif. Serve with tonic water, a dash of sparkling water or simply over ice. It is ideal base ingredient for aperitifs and the most sophisticated cocktails.

### AWARDS

- **San Francisco World Spirits Competition** - Double Gold 2019.
- **Ultimate Spirits Challenge** - 91/100 2019 (US).
- **Bartenders Brand Awards** - Design Trophy 2018 (UK).
- **Gilbert & Gaillard** - 90/100 2018 (UK).

*"Frapin 1270 is an integral part of the Frapin range with its exceptional aromatic richness. Ideal for mixed drinks."*

**Patrice Piveteau, Cellar Master**

Discover all our cocktails recipes by scanning the QR code or by clicking on this link:

<https://bit.ly/cocktailsFrapin>

