

CHÂTEAU DE LAUBADE

Château de Laubade V.S.O.P. Bas Armagnac

\$53.25

* Suggested retail price

CHATEAU DE
LAUBADE
BAS ARMAGNAC

 Sustainable

	Product code	11785448
	Licensee price	\$46.19
	Format	6x700ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Grape Brandy
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	South West
	Colour	Amber
	Closure type	Cork

ABOUT THIS WINERY

Château de Laubade was built in 1870 and is today the premier Armagnac property, consisting of 260 acres of single vineyard.

It is located in Les Sorbets d'Armagnac, in the heart of the noblest area of the appellation: the Bas Armagnac.

The Lesgourgues family has been running the estate since 1974. Château de Laubade, always very much involved in avant-garde techniques in terms of agronomy and brandy craftsmanship.

TASTING NOTES

Of golden yellow color, the V.S.O.P. is rich in aromas of ripe fruits, plum, pastry, vanilla, citrus. In the mouth it is smooth, delicate, with a nice length.

The V.S.O.P. is a "pleasure" blend to be enjoyed as a digestive or aperitif. With a curd cheese sweetened with honey, strawberries guarigettes with cane sugar followed by a light coffee.

PRODUCTION NOTES

Grapes coming exclusively from the estate. Simple ' in-house ' distillation, all separately, grape variety by grape variety. Crafting at of Gascony oak barrels at the property for a maturation of the greatest finesse. Ageing between 6 and 12 years, grape variety by grape variety and vintage by vintage. Total traceability during ageing.

