


CHÂTEAU DE LAUBADE













Château de Laubade X.O. Bas Armagnac

\$96.50

* Suggested retail price



 Sustainable

	Product code	719583
	Licensee price	\$83.90
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Grape Brandy
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	South West
	Appellation	Bas Armagnac
	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

The X.O. is to be enjoyed as a digestive with friends or family. To discover with a Pont l'Évêque or a Livarot, a tarte Tatin, a chocolate or plain soufflé, flambéed with the same X.O.

PRODUCTION NOTES

Grapes coming exclusively from the estate

- Single and separate "home" distillation, grape variety by grape variety
- Own-property crafting of oak barrels of Gascony for aging in the utmost finesse.
- Aged between 15 and 25 years, grape variety by grape variety and vintage by vintage, with a dominant of Ugni-Blanc and Colombard
- Total traceability during aging

