

CHÂTEAU DE LAUBADE **Signature VS Bas Armagnac**

Tasting Notes

Château de Laubade Signature is the latest blend of the property. It is the result of handcrafting the best Ugni-Blanc and Folle Blanche eaux-de-vie coming from the estate. The coveted know-how of a precise distillation combined with an extended ageing in our own oak casks from Gascony makes this Bas Armagnac uniquely special. The spirit was matured in Gascony oak casks. Light, sweet and floral, with hints of orange blossom, vanilla fudge and a fluttering of oak spice.

Food Pairing: To be savored as a digestive or as an aperitif. With a honey sweet curd cheese, wild strawberries and cane sugar, or paired with a light coffee.

Technical Data

Varietal: Mainly Ugni-Blanc and Folle Blanche

Alcohol: 40%

Region: Southwest Southwest France

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Chateau de Laubade Signature VS bas Armagnac 700 ml

**Rated 90, Recommended & Best Buy, Michael Vaughan,
Vintage Assessments, June 11, 2016**

"Bright light yellow-gold colour. Elegant, fairly floral, very slightly spicy, gently nutty, plummy, fallen leaf nose. Dry, medium bodied, quite intense, smooth, slightly spicy, fallen leaf flavours with some nutty-plum notes on the lingering, slightly spicy finish..."

Available through Vintages +455568

Rated 89 & Silver Medal, World Spirits Awards, 2012

"Delicately fruity, aromatic brandy, yeasty and apple-like, strawberries, peaches, walnuts, honey, banana, vanilla, hay flowers, sponge, some malt, flintstone accents. Nice interplay of wood and brandy, fresh and yeasty, almost whisky notes, roasty aromas, hazelnut nutshells, raisins, caramel, wafers, dried fruit, plums, milk chocolate, ripe banana, intense extract sweetness, still somewhat youthful, good harmony."

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