

CHATEAU DE LAUBADE



B A S A R M A G N A C

BLANCHE ARMAGNAC



VINEYARD

- ❖ 260 acres of single vineyard in Bas Armagnac
- ❖ Four traditional grape varieties: Ugni-Blanc, Folle Blanche, Colombard and Baco (the most emblematic)
- ❖ Sustainable agriculture: organic manure is produced by 600 ewes

SUGGESTIONS

The Blanche Armagnac will be most appreciated chilled, and will serve as an excellent basis for traditional cocktail and for any new recipe you may find.

HONOURS AND AWARDS

Silver Medal
85-89/100

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Silver Medal
Silver Medal

World Spirits Awards - Austria, 2012
Wine Enthusiast - USA, 2009
F. Paul Pacult's Spirit Journal, 2008

International Wine & Spirits Competition - London, 2008
World Spirits Competition - San Francisco, 2008

HISTORY

Château de Laubade was built in 1870 in the heart of the noblest area of the appellation: the Bas Armagnac and is today the premier Armagnac property.

Today, the third generation is actively involved in the quest of excellence of the property, composed of 260 acres of single vineyard, to make Château de Laubade an undisputed reference among the Armagnac category.

ELABORATION OF BLANCHE

- ❖ Recently released as an « Appellation d'Origine Contrôlée »
- ❖ Grapes exclusively coming from the property
- ❖ Results from a thoroughly distillation with no ageing made in order to extract as much aromas as possible
- ❖ Ageing in stainless still tanks to keep the original freshness and aromatic intensity
- ❖ Made of Folle Blanche, well known for offering intense aromatic eaux-de-vie, with an outstanding freshness, great fruity and floral taste, with a round mouth followed by a balanced and soft finish