

CHATEAU DE LAUBADE

APPELLATION BAS ARMAGNAC CONTRÔLÉE

CHÂTEAU DE LAUBADE INTEMPOREL HORS D'ÂGE

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.

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

INTEMPOREL HORS D'ÂGE ELABORATION

- ❖ Grapes exclusively coming from the property
- ❖ 'Home-made' and single distillation, grape variety by grape variety
- ❖ The only Armagnac House coopering its own casks, from Gascony oak, to ensure the finest maturing process
- ❖ Maturing between 12 and 20 years, grape variety by grape variety, vintage by vintage
- ❖ Blend of more than 15 different eaux-de-vie
- ❖ Dominance of Baco variety
- ❖ Complete traceability of the eaux-de-vie

FOOD AND ARMAGNAC PAIRING

To be savored after a fine dinner, with a Roquefort cheese, an apple and pear pies.



TASTING NOTES

Château de Laubade Intemporel Hors d'Âge offers the classic aromas of a fine bas armagnac.

Light amber colour.

Candied fruits, spices, vanilla, oak, prune, rancio aromas.

In the palate, it is elegant, masculine and powerful.

François Lasportes, Cellar Master

HONOURS AND AWARDS

• **World Spirits Awards:**
Gold Medal - 91/100 (2010)

• **International Spirits Challenge:**
Bronze Medal (2004)

• **Concours Général Agricole de Paris:**

Gold Medal: 1990
Silver Medal: 2009, 2003, 1999, 1994, 1985
Bronze Medal: 1997, 1996

• **Concours d'Eauze:**

Gold Medal: 1998, 1985, 1983
Silver Medal: 1993, 1992
Bronze Medal: 1984