



CHÂTEAU DE LAUBADE BAS ARMAGNAC INTEMPOREL 12 ANS

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The vineyards, occupying 105 hectares, are situated in the top growth Bas Armagnac region; Ugni Blanc, Baco, Colombard and Folle Blanche are cultivated using organic methods, then vinified and distilled at the château before starting their long maturation.

The wood used is Gascony oak, selected from local forests and dried in the open air for three years before being assembled into barrels; the cooperage makes more than 150 a year. With vintages and ageing stock dating back to 1855, Château de Laubade is renowned in the French and export markets for producing the highest quality armagnac.

Tasting Note: The dominance of Baco in this blend of fifteen armagnacs, the youngest of which is 12 years old, leads to a robust, strong armagnac with a long complex finish.

Awards: Concours Général Agricole de Paris 2009 - Silver.
World Spirits Awards 2010 - Gold

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