



CHATEAU DE LAUBADE

AOC BAS-ARMAGNAC



Armagnac is located in Gascony (South West France), in a triangle between Bordeaux, Toulouse and the Pyrénées mountains. It is divided in three sub areas:

Bas Armagnac, Ténarèze and Haut-Armagnac. The Bas Armagnac is considered to offer the best terroir, producing very rich and unctuous brandies.

Chateau de Laubade is the benchmark for Armagnacs. The leader of the luxury French domestic market. Laubade has won a staggering 40 medals in the Paris and Eauze tasting competition.

Refined and rich in aromatic nuances, an almost perfect balance, magnificent amber colour, you are very close to perfection.

Winery website: www.vignobles-lesgourgues.com

WINE ESTATE

Chateau de Laubade is located in the heart of the Bas Armagnac and is the largest single continuous-vineyard estate (230 acres). Built in 1855, the Chateau de Laubade is the property of the Lesgourgues family for 3 generations.

A DREAM COMES TRUE: THE VINTAGE ARMAGNAC

Vintage wine is the pride and joy of the Armagnac appellation, and in particular of Château de Laubade, one of the great specialists. In Armagnac all of the vintage wines are identified and authenticated. They are produced with 100% of the year's harvest. At Château de Laubade, vintage wines are bottled as and when they are needed. The bottling date is marked on the back-label to guarantee the true maturing time in the barrels. The vintage bottles are waxed and presented in magnificent ash wood cases.



SOIL

Clayish-sandy soil.

GRAPE VARIETY

Baco, Colombar, Ugni-Blanc, Folle Blanche.

VINIFICATION

- VSOP is a blend of various 6-year-old spirits combined to make a fruity, well-balanced Armagnac, with wood hints.
- The XO is a blend of very fine, subtle and elegant spirits, the youngest being 12 years old (some go to 25 years old). The resulting Bas Armagnac is rounded and deep.

AWARDS, ARTICLES

Very regularly awarded brand including Eauze and Paris contests.

- VSOP: Very regularly awarded brand including Eauze and Paris contests. San Francisco World Spirits Competition 2005 : Gold Medal
- XO: The most awarded brand in the X.O. category, including Eauze and Paris contests. San Francisco World Spirits Competition 2005 : Double Gold Medal and Best Armagnac

FOOD PAIRING

Excellent with dark chocolate.

TASTING NOTES

- VSOP: The color is medium amber. The oak flavors from the aging in barrels are not overwhelming. This brandy develops gradually fragrances of vanilla, chocolate, nougat and violets. It finishes medium-long, bittersweet, and spicy; solid from top to bottom.
- XO: The color is bright bronze leaning to copper. Develop a concentrated flavor of almond butter and nougat with a hint of smoke.



