



CHÂTEAU DE LAUBADE

CASK STRENGTH 1986 VINTAGE

BAS ARMAGNAC

HISTORY

Château de Laubade was built in 1870 in the heart of the noblest area of the appellation. 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

ELABORATION

- Grapes exclusively coming from the property and from a single year
- '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
- Vintage deliberately left to its natural degree until bottled. Degree: 48,5%

TASTING NOTE :

Beautiful amber color.

Delicate nose with plum aromas, cocoa, cinnamon and spices.

Fine and very aromatic mouth, sweet notes of ripe fruit and vanilla.

François Lasportes, Chai Master



AWARDS AND REWARDS :

- Cask Strength 1986 – **Best Armagnac & Double Gold** - San Francisco World Spirits (2021)
- Cask Strength 1992 – **96/100 Double Gold Medal**, World Spirit Awards (2018)
- Cask Strength 1983 – **95.7/100 Double Gold Medal** - World Spirits Awards(2018)
- Cask Strength 1989 - **97/100 – Chairman's Trophy**, Ultimate Spirits Challenge (2015)