



CHÂTEAU DE LAUBADE EXTRA

SINGLE-ESTATE

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
- '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
- Created with the Lesgourgues family's private reserves, with a special focus on 50 eaux-de-vie aged more than 35 years old.
- Complete traceability of the eaux-de-vie

DEGUSTATION

- EXTRA is to be savored with a walnut and chocolate dessert and with an espresso



Tasting Notes of the Cellar Master, François Lasportes

Château de Laubade EXTRA is the quintessence of all the blends of the house. A rich amber colour, shining. Mahogany and topaz colour.

The tasting is exceptional, its great richness offers plenty of aromas: liquorice, toasted bread, plum, jam, honey, gingerbread, coffee, mahogany, nut, walnut, cedar, tobacco, cigar box, orange peel, candied fruits.

Very long lasting. Complexity, richness, delicacy would be the right words to describe EXTRA.