

L'Enchanteur – Une Curiosité de Laubade

from the Adour river (Armagnac) to the Ciron (Sauternes)

Château de Laubade was built in 1870 in the heart of the Bas Armagnac, the noblest area of the appellation. Today, the 3rd generation have been actively involved in the quest of excellence, to make Château de Laubade, an undisputed reference in the Armagnac category.

The premier Armagnac property composed of 260 acres of single vineyard, with the most emblematic Baco grape variety, is one of the very first Armagnac houses to receive the prestigious distinction World Class Distillery.

MAKING

- 100% from Ugni Blanc grape harvested and distilled in **2010**.
- Distillation in Armagnac column still alambic at 58% alc. vol.
- Ageing in Gascony « black » oak 430L cask during 9 years
- The Armagnac was then transferred into a 225L French oak barrel from **Château Doisy Daëne** that has contained the Grand Vin de Sauternes from the vintage 2019
- Second maturation for 8 months in that barrel.
- Slow adjustment of the alcohol strength to 45.2%
- Non-chilled filtered before bottling.
- All 562 bottles are numbered by hand (batch N°1).

TASTING NOTES

- The color is bright and amber.
- Le nose dispaly a somptuous aromatic range, mixing flavors of citrus and candied fruits.
- In the mouth, l'Enchanteur offers a remarkable softness, made of roundness and generosity. The finish is beautifully long and stays fresh.

OUR COMMENTS

L'Enchanteur celebrates the friendship between the Lesgourgues (Laubade) and the Dubourdieu (Doisy Daëne) families, and their respective know-how of excellence in their terroirs.

The enchantment starts on the banks of the Adour river, where the Gascon brandy is born and finishes near the Ciron, the river responsible for the Botrytis in Sauternes wines.

L'Enchanteur will be enjoyed neat, and can be paired with an abricot tart.

Alcohol 45,2% vol. 50 cl. with giftbox.

