

XF – Une Curiosité de Laubade

Chauffe Extra Forte

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.



ELABORATION

- Grapes exclusively coming from Ugni Blanc harvested and vinified in the fall of 2015.
- 'Home-made' and single distillation at 59%alc/vol.
- Ageing of batch 4181 in Gascony oak 420L barrels with an extra strong heating from Doreau coppering company
- Choice of Cellar N°4 from the property; relatively humid cellar allowing a good ageing of the eau-de-vie
- Slow and progressive adjustment of the alcohol to 43% made between november 2021 and march 2022
- Non-chilled filter before bottling
- Each single bottle is numbered from 1 to 943

TASTING NOTE

- Colour : the color is bright and amber.
- Nose : a wide range of spice and toasted notes with subtle aromas of prune and candied fruits.
- On the palate, XF is very smooth and reveals some toast wood while being fresh and lively. The length is remarkable.

OUR COMMENTS

Laubade explores a very particular toasting modality with XF and the result will catch the spirit lovers offering a different experience, combining strength and freshness. We have here a bas armagnac of great caste, very tasty and which lingers in your mouth admirably.

43% alc./vol. 50 cl. with gift box.