

CHATEAU DE LAUBADE

B A S A R M A G N A C

CHÂTEAU DE LAUBADE 21 YEARS OLD

HISTORY

Château de Laubade was built in 1870 in the heart of the noblest area of the appellation: the Bas Armagnac and is today the premier Armagnac property. 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

21 YEARS OLD ELABORATION

- ❖ Blend of Baco, Folle Blanche and Colombard 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
- ❖ Minimum 21 years old and also 22, 23, 24 and 25 years old.
- ❖ Complete traceability of the eaux-de-vie

FOOD AND ARMAGNAC PAIRING

The 21 YO is to be enjoyed after lunch and dinner with friends and family. Will pair nicely with a walnut tart with salted butter caramel, a "Bavarois" with chocolate and vanilla or a coffee Amaretti...



COMMENTAIRE DE DÉGUSTATION

The color is deep amber.

The nose reveals candied fruit, vanilla, butterscotch with a hint of spices, ripe plum and an elegant toast.

On the palate, ripe fruits and spices melt on a superb texture towards the mid-palate. Very long and complex finish.

AWARDS

Double Gold Medal, San Francisco World Spirits Competition 2023