

L'Agricole – Une Curiosité de Laubade

AOC BAS ARMAGNAC

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 the 4 acres of the Baco and Ugni Blanc grapes variety, harvested and vinified in the fall of 2012.
- 'Home-made' and single distillation at 58%alc/vol. keeping some of the wine's fine lees.
- Ageing in Gascony oak 430L barrels for 6 years
- Filling-in of the batch in two oak barrels which had previously contained a Rhum Agricole from Clément/JM.
- 6 months finishing in these barrels.
- Slow and progressive adjustment of the degree to 41%.
- No cold filtration before bottling
- Each single bottle is numbered from 1 to 1248 (1st batch)

TASTING NOTE

- Appearance: the color is limpid and amber.
- Nose: notes of vanilla, pastry mixed with fresh fruit (citrus).
- Palate: the sweetness is expressed and then the roundness asserts itself. The finish is delicate and silky.

OUR COMMENTS

- Adventurous spirits, L'Agricole is made for you! Lovers of racy Armagnacs with the sweetness of vanilla and spice will be seduced by the alchemy and controlled strength offered by this new and exciting release from Laubade.
- L'Agricole will seduce a large public, as an aperitif or as a digestive.

41% alc./vol. 50 cl. with gift box