



CHÂTEAU DE LAUBADE

INTEMPOREL 12 ANS

BAS ARMAGNAC

HISTORY

Château de Laubade was built in 1870 in the heart of the noblest area of the appellation : the Bas Armagnac. 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' single distillation in column still alambic, grape variety by grape variety
- The only Armagnac House coopering its own casks, from Gascony oak, to ensure the finest maturing process
- Blending of more than 15 eaux-de-vie the youngest being 12 YO and the oldest 20 YO. The Baco grape is the main component.
- Full traceability during the ageing

PAIRING

Intemporel 12 ANS is to be savored after a fine dinner, with a Roquefort cheese, an apple pie and baked apples and pears.



Tasting Notes of our Cellar Master, François Laura

Château de Laubade Intemporel 12 ANS offers the classic aromas of a fine bas armagnac. Light amber colour.

Candied fruits, spices, vanilla, oak, prune, rancio aromas.

In the palate, it is distinctive, powerful and rich. Its typical rancio (slow oxydation), classic of aged bas armagnacs, is neat and persistent in the finish.