



CHÂTEAU DE LAUBADE BAS ARMAGNAC SIGNATURE VS

£36.90

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For the past three generations, the Lesgourgues family have managed to make Château de Laubade an undisputed benchmark in the Armagnac category. Château de Laubade was founded in 1870 in the heart of Gascony, the original home of distillation in France, and has been owned by the Lesgourgues family since 1974.

The vineyards, occupying 105 hectares, are situated in the Bas Armagnac region; the grape varieties Ugni Blanc,

Baco, Colombard and Folle Blanche are cultivated using organic methods, then vinified and distilled at the Château.

They use Gascony oak to age their Armagnacs, selected from local forests and dried in the open air for three years before being assembled into barrels. With vintages and ageing stock dating back to 1855, Château de Laubade is renowned in the French and export markets for producing the highest quality Armagnac.

Tasting Note: Golden color with brown glints and great brightness. Intense and rich nose of fresh fruits: peach, apricot, plum. Spicy notes of vanilla and licorice with hints of ivy and linden. Supple attack followed by a powerful evolution in the mouth with a wooden and toasty finish.

Enjoy Laubade Signature neat as an aperitif or a digestive. It's also a very trendy pick as a cocktail base!

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