

CHATEAU DE LAUBADE

APPELLATION BAS ARMAGNAC CONTRÔLÉE

CHÂTEAU DE LAUBADE INTEMPOREL N°5

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.

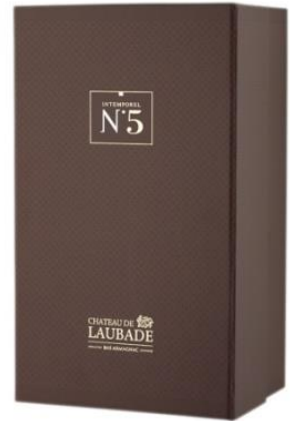
Today, the third generation is actively involved in the quest of excellence of the property, composed of 260 acres of single vineyard, to make Château de Laubade an undisputed reference among the Armagnac category.

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

INTEMPOREL N°5 ELABORATION

- ❖ Grapes 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
- ❖ Maturing between 20 and 50 years, grape variety by grape variety, vintage by vintage
- ❖ A blend composed of the Lesgourgues family' best eaux-de-vie, aged from 20 to 30 years
- ❖ Dominance of Baco (43%)
- ❖ Complete traceability of the eaux-de-vie



TASTING NOTES

Château de Laubade Intemporel N°5 has a nice light mahogany colour.

The bouquet contains prune, candied fruits, chocolate, roasted coffee, moka, walnut, cinamon and fig aromas.

On the mouth, it is complex, powerful and elegant, with character and a very intense length.

François Lasportes, Cellar Master

HONOURS AND AWARDS

- **Ultimate Beverage Challenge, New York, USA:** 92/100 (2012)
- **World Spirits Awards:** Gold Medal (2011)
- **Wine Enthusiast:** 90-95/100: Highly recommended (2007), Top 50 Spirits (2012)
- **San Francisco World Spirit Competition:** BEST IN SHOW - BRANDY DOUBLE GOLD MEDAL (2007)
- **Concours Général Agricole de Paris :** Silver Medal (2006)
- **Concours d'Eauze:** Gold Medal (2006)