



CHATEAU DE
LAUBADE
BAS ARMAGNAC

VIEILLE EAU DE VIE DE PRUNE

FRUITS

Meticulous selection of four different plum varieties.

DISTILLATION

“Home-made” continuous distillation plum varietal by plum varietal. It allows extracting the most complex aromas and flavors from plums.

VIEILLISSEMENT

Each eau-de-vie is distilled and aged separately in oak barrels for 6 to 12 months.



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