



CHÂTEAU DE LAUBADE

INTEMPOREL N°5

BAS ARMAGNAC

HISTORY

Château de Laubade was built in 1870 in the heart of the noblest area of the appellation. 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' 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%)



Tasting Notes of the Cellar Master, François Lasportes

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.