

CHÂTEAU DE LAUBADE

SIGNATURE

BAS ARMAGNAC

HISTORY

The Lesgourgues family has been in the quest of excellence for three generations at Château de Laubade. Founded in 1870 in the heart of the Bas Armagnac “terroir,” the noblest area of the Appellation, this is today the premier Armagnac single-estate property with 260 acres of vines.

VINEYARD

- 260 acres of single estate vineyard in Bas Armagnac.
- 4 traditional grape varieties: Ugni Blanc, Folle Blanche, Colombard and Baco.
- Sustainable agriculture: organic manure produced by 600 ewes

Creation

- Produced exclusively from the property’s grapes.
- ‘Home-made’ single continuous distillation, grape varietal by grape varietal.
- Château de Laubade SIGNATURE is a blend of the finest Ugni-Blanc and Folle Blanche eaux-de-vie with some colombar and baco.
- A part of the blend was aged in “second fill” barrels previously used to age dry white wines from the Lesgourgues family GRAVES (Bordeaux) property: Chateau Haut Selve. This contributes to the superb smooth and velvety texture of Laubade Signature.
- Laubade Signature is released at 42% ABV for a better balance between its floral & fruity nose and its generous complexity in the mouth.

Serving Suggestions

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



Tasting Notes

«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. »

François Lasportes – Cellar Master.

