



CHÂTEAU DE LAUBADE VIEILLE EAU DE VIE DE PRUNE 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.

FRUITS

- Four different plum varieties.
- Meticulous selection of the best fruits.
- Before the maceration process starts, the fruits are pressed very carefully so the seeds don't get crushed.
- Fermentation process takes 6 to 7 weeks

DISTILLATION

- « Home-made » continuous distillation, plum varietal by plum varietal. It allows extracting the most complex aromas and flavors from the plums.
- 45lb of fruits needed to produce 34oz of alcohol (20 kgs for 1L)
- The eau de vie comes out from the still at 58% to 60% ABV.

MISE EN BOUTEILLE

After a slow filtration process, the eaux-de-vie are bottled at the Château de Laubade.

VIEILLISSEMENT

- Each eau-de-vie is distilled and aged separately in oak barrels for 6 to 12 months.
- As for our Armagnacs, François Lasportes, Château de Laubade Cellar Master oversees the blend of the eaux de vie de Prune with the utmost care.

