



CHÂTEAU DE LAUBADE X.O

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 15 and 25 years, grape variety by grape variety, vintage by vintage
- Made with more than 40 brandies
- Mainly Ugni-Blanc

DEGUSTATION

To be savoured with friends and family as an after lunch or to conclude a dinner. To be discovered with a Pont Lévêque or a Livarot cheese, with chocolate cakes and with a flambé pie prepared with the same X.O.



Tasting Notes of the Cellar Master, François Lasportes

A rich and shining amber colour.

Multifaceted with a richness of prune, vanilla, cinamon, cocoa, orange peel, nut, toasted bread aromas.

On the mouth: fineness, femininity and elegance. A finish of up to 15 minutes.

Time has done its work.