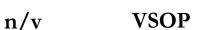
Domaine de Papolle

Bas-Armagnac Armagnac France







Varietal 100% Ugni Blanc

Master Blender Frederic Piffard

Color Amber

Type Bas-Armagnac

% Alcohol 40

Minimum Aging Six years in locally-sourced, wood barrels



Tasting Notes

Light golden-oak in color, VSOP presents with aromas of agave syrup, floral notes, grapefruit and fennel. On the palate you will perceive ginger, candied violet and walnuts with lingering flavors of cedar and baking spice.

Winemaker Notes

Distilled & Bottled at 62°C and reduced to 40°C using osmosis water. Aged for a minimum of six years in new, locally made barrels. Estategrown and distilled only once in an alembic still. The Armagnacs in this blend reside in only one barrel for their entire aging period.

Bronze, Foire National Aux Grandes Eaux-de-Vie Armagnac, 2002 Bronze, Salon du Vin et du Fromage Floreffe, Belgium 2002 Bronze, Concurs General Agricole de Paris, 2002, 2001, 1998

