

Domaine de Papolle

Bas-Armagnac

Armagnac

France



n/v

VSOP

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. Estate-grown 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, Concours General Agricole de Paris, 2002, 2001, 1998