

Domaine de Papolle

Bas-Armagnac
Armagnac
France



n/v **15 Ans**

<i>Varietal</i>	Ugni Blanc, Folle Blanche & Baco 22A
<i>Master Blender</i>	Frederic Piffard
<i>Color</i>	Amber
<i>Type</i>	Bas-Armagnac
<i>% Alcohol</i>	43
<i>Minimum Aging</i>	15 years in new, locally-sourced barrels.

Tasting Notes

Briney notes followed by papaya, coconut, cedar and bay leaf aromas. Dried caramel, apple and gentle tannins give way to rich, dark, lingering stewed fruit flavors. Menthol and tobacco finish.

Winemaker Notes

Aged for a minimum of fifteen years in barrels made from new local wood. Produced from estate wine and distilled only once in an alembic still. The Armagnacs in this blend are racked for aeration to balance freshness and tannin. No additives.