

APPELLATION BAS ARMAGNAC CONTRÔLÉE

CHÂTEAU DE LAUBADE V.S.O.P.

HISTORY

Château de Laubade was built in 1870 in the heart of the noblest area of the appellation: the Bas Armagnac and is today the premier Armagnac property.

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

V.S.O.P. 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 6 and 12 years, grape variety by grape variety, vintage by vintage
- Blend of more than 20 different eaux-de-vie
- Mainly Ugni-Blanc and Baco
- Complete traceability of the eaux-de-vie



TASTING NOTES

Château de Laubade V.S.O.P. has a nice golden colour. It is rich with ripe fruits, plum, pastry, vanilla and citrus aromas. On the mouth, it is sweet, delicate and long. A finish of up to 8 minutes.

François Lasportes, Cellar Master

FOOD AND ARMAGNAC PAIRING

To be savored as a digestive or as an aperitif. With a honey sweet curd cheese, wild strawberries and cane sugar, or paired with a light coffee.

HONOURS AND AWARDS

- World Spirits Awards : Gold Medal (2010)
- International Wine & Spirit Competition: Silver Medal (2011)
- Ultimate Beverage Challenge: 93/100 (2010)
- San Francisco World Spirits Competition: Gold Medal (2005) and Silver Medal (2003)

Concours Général Agricole de Paris :

Gold Medal:1994, 1986 Silver Medal: 1997, 1990 Bronze Medal: 2008, 1989

 Concours d' Eauze: Gold Medal:1994, 1987

Silver Medal: 1997, 1996, 1981

Bronze Medal :1999, 1998