



CHÂTEAU DE LAUBADE ARMAGNAC VINTAGE 1952

SKU: ARL1952

The Laubade vineyards, occupying 105 hectares, are situated in the top growth Bas Armagnac region; Ugni Blanc, Baco, Colombard and Folle Blanche are cultivated using organic methods, then vinified and distilled at the château before starting their long maturation.

The wood used is Gascony oak, selected from local forests and dried in the open air for three years before being assembled into barrels; the cooperage makes more than 150 a year.

With vintages and ageing stock dating back to 1855, Château de Laubade is renowned in the French and export markets for producing the highest quality armagnac.

Tasting Notes:

Blend: Baco, Folle Blanche

Appearance: Brilliant copper/ rust hue with impeccable clarity.

Nose: Initial bouquet offers burning embers of aroma that has additional scents of marzipan and black pepper. The aroma grows to include old oak, butterscotch, and nutmeg.

Palate: Luscious tastes of butter cream chocolate, cocoa, tea leaves, dark caramel, molasses and honey. A semisweet to sweet taste tour de force of multi-layered flavors that keep evolving into the off-dry, honey and molasses finish.

