



CHÂTEAU DE LAUBADE

Vieille Eau de Vie de Prune

www.maison-leda.com

VARIETALS	Four different plum varieties
CAPACITY	700ml
REGION	Armagnac, France
TECHNICAL DATA	Alcohol 42%
TASTING NOTES	Clear, shimmering pale gold with bright straw-yellow highlights. Remarkably elegant nose, highly precise, and singular. It opens with prominent notes of stewed plums and rich prune paste, which gives way to sweeter, complex aroma of acacia honey, vine peaches, vanilla, and a very light touch of white oak wood. Potent, rich, and full-bodied palate with a pleasantly heavy, oily mouthfeel.
DISTILLATION	'Home-made' continuous distillation, plum varietal by plum varietal. The mash is fermented for 6 to 7 weeks and then aged separately in oak barrels for 6 to 12 months before the final blend.
PAIRING	A brilliant partner for both sweet (glazed ham or vanilla icecream) and savory dishes (pan-seared foie gras or blue cheese).
ORDER CODE	FR0863