



DUC DE LOUSSAC

VS Bas Armagnac

www.ducdeloussac.com

VARIETALS	Ugni-Blanc, Folle Blanche, Colombard, Baco
CAPACITY	700ml
REGION	Armagnac, France
TECHNICAL DATA	Alcohol 40%
TASTING NOTES	Golden color with brown glints and great brightness. A rich nose with intense aromas of orange blossom jacinth and pear. Fine and delicate aromas of plums and honey with slightly flavored vanilla notes. The mouth is round and smooth. The finish is long and elegant, revealing oak, vanilla and ripe fruits aromas.
DISTILLATION	'Home-made' and single distillation, grape varietal by grape varietal. This is the only Armagnac House cooeping its own casks from Gascony oak, to ensure the finest maturing process.
AGEING	Maturing between 3 and 6 years, by grape varietal and by vintage.
PAIRING	It pairs exceptionally well with rich, savory meats, fatty cheeses, and autumnal fruit desserts. Try it with duck confit, foie gras or Roquefort cheese.
ORDER CODE	FR0858