



DUC DE LOUSSAC

VSOP Bas Armagnac

www.ducdeloussac.com

VARIETALS	Ugni-Blanc, Folle Blanche, Colombard, Baco
CAPACITY	700ml
REGION	Armagnac, France
TECHNICAL DATA	Alcohol 40%
TASTING NOTES	Bright, deep amber hue. The nose displays an initial prominent oakiness, evolving quickly into delicate, velvety notes of nut paste, roasted almond, cola nut, meringue, and fresh breadcrumbs. Dried fruits, vanilla and plum, soft and delicate mouth with gentle finish.
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 6 and 12 years, by grape varietal and by vintage.
PAIRING	The perfect choice to conclude a meal. It makes a real difference in a cocktail.
ORDER CODE	FR0859