



DUC DE LOUSSAC

XO Bas Armagnac

www.ducdeloussac.com

VARIETALS	Ugni-Blanc, Folle Blanche, Colombard, Baco
CAPACITY	700ml
REGION	Armagnac, France
TECHNICAL DATA	Alcohol 40%
TASTING NOTES	Deep copper-amber with bright orange and golden highlights. It opens with tight, semisweet fragrances of toffee-covered apples and rich wood resin, followed by complex layers of orange peel, warm cinnamon, and grilled bread. Structurally taut, sweet, and moderately oily. It delivers an incredibly seductive, round, mouthfeel packed with flavors of nougat, marzipan, gingerbread, and vanilla.
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 15 and 25 years, by grape varietal and by vintage.
PAIRING	Enjoy after a meal neat, as a digestive, or with a chocolate cake or a vanilla ice cream.
RATINGS	95pts WINEENTHUSIAST
ORDER CODE	FR0860