





## PURE FOLLE 12 BLANCHE

After 12 years of ageing, the Folle Blanche reaches a level of maturity which shows a very assertive style with a precise, almost iodised palate.

- Aged at least 12 years, cask strength, 48,2° alc.
- Grape variety: Folle Blanche 100%
- Bas-Armagnac
   Appellation d'Origine Contrôlée



## Tasting notes

A deep golden colour. A nose replete with fresh fruit (orange, lemon, apple) and flowers. On the palate, the initial freshness intensifies with notes of candied pineapple, nutmeg, white pepper and citrus zest. On the finish, a subtle hint of liquorice coats the fruit and spice, finishing with a hint of walnut, a result of the long-ageing which we call "rancio".

## Tasting recommendations

Should be served at room temperature with a fruit dessert, a meringue pastry. On its own, it is the perfect expression of complexity and elegance.

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