

Tasting notes

A golden hue. A sappy, vanilla nose alongside plum and citrus. Intense and powerful, the palate is tense, marked with vegetal and fruity nuances and cocoa notes. Beautiful length on the palate that leads to a finish of orange zest.

Tasting recommendations

At room temperature or slightly chilled, the natural intensity of this Folle Blanche will offer a delicious counterpoint to any dessert made with orange and chocolate.





A remarkable age to discover the power and vivacity of this grape variety in combination with the subtle nuances derived from its ageing in barrels.

- Aged at least 8 years, cask strength, 50,5° alc.
- Grape variety: Folle Blanche 100%
- Bas-Armagnac Appellation d'Origine Contrôlée



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

