

Flacons « SENSATION »

XO - HORS D'AGE

Grand Bas Armagnac

Cépages : Baco, Folle Blanche, Ugni Blanc - 40% -
700 ml bouteille Exception ou carafe ou 500 ml
Avec étui.

More than 10 years old.

Aged in oak barrels in Château Garreau's own cellars.

Tasting :

Dark Amber. Nose : orange candied fruit and date.
Mouth full and expressive with different citrus overtones.

Gilbert et Gaillard 2016 : 92/100. Beautiful coppery hue with fiery tints. Candied nose recalling blood orange and apricot with very compelling delicacy. Extremely soft attack seamlessly flowing through to the finish. Incredible balance and fullness enhance aroma.

Bronze Medal at the 4th Challenge to the best French Spirits for Asia in 2014 and at the 1st tasting for the best french wines and spirits for Germany.

Double Golden Medal in Chinese Wine and Spirits Awards Best Value 2014.

Golden Medal at CWSA « Chinese Wine and Spirits Awards » in 2013.

Recommended for tasting :

An Armagnac which can be served in cocktails or on the rocks, as a « trou gascon » (in the middle of a multicourse meal) or « digestif ».

