

## DOMAINE DE PAPOLLE

*Armagnac, France*



### Products

15 Ans Bas-Armagnac  
20 Ans Bas-Armagnac  
Bas-Armagnac 1975  
Bas-Armagnac 1990  
Blanche d'Armagnac  
Hors d'Age Bas-Armagnac  
VSOP Bas-Armagnac

Domaine de Papolle can trace their roots back to the 17th century as the center of the community and as a producer of fine distilled spirits. Today this unassuming estate takes its place among the top-tier producers of Armagnac in the Bas-Armagnac region. The estate is spread over 135 hectares, including 55 cultivated in vines. The soil is composed of tawny sand and limestone, typical of Bas-Armagnac. These acidic soils help to produce fruity Armagnacs with fantastic aging potential. All Armagnac bearing the Domaine de Papolle name are made exclusively from the distillation of wines made on the estate and have been produced following the ancestral methods of the region. The Armagnacs are distilled once in a continuous "alembic" still, and then aged only in Gascony-sourced oak barrels in their cellar. Typically no more than eight 400-litre barrels are produced each year. A quantity somewhat less than commercial producers lose to evaporation in the barrel each year. Age-designated production is bottled at cask strength to maintain the character of the base spirit and allow the rich character of the Armagnac to show through.

[www.papolle.net](http://www.papolle.net)

