

Domaine de Papolle

15 Ans Bas-Armagnac



Aged for a minimum of fifteen years in barrels made from new local wood. Produced from estate wine and distilled only once in an alembic still. The Armagnacs in this blend are racked for aeration to balance freshness and tannin. No additives.

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.

Tasting Notes :

Briney notes followed by papaya, coconut, cedar and bay leaf aromas. Dried caramel, apple and gentle tannins give way to rich, dark, lingering stewed fruit flavors. Menthol and tobacco finish.

Grape Varieties :

Ugni Blanc, Folle Blanche & Baco 22A

Area of Origin :

Armagnac

Country of Origin :

France

Distilled in :

Alembic Still

Years in cask :

Minimum of 15 years

Alcohol : 43%

