

Domaine de Papolle

*20 Ans Bas-Armagnac*



Distilled & bottled at cask strength. Aged for 20 years in new, locally made barrels. Estate-grown and distilled only once in an alembic still. Racked from a new barrel after two years and resides in only one or two additional barrels depending on its evolution for its entire aging period.

Awards:

92 Points and CRITICS GOLD, International Wine and Spirits

Competition - Critics Challenge, 2016

Silver, San Diego International Wine & Spirits Challenge, 2016

Gold, Concours General Agricole de Paris, 2003

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 :**

Amber-colored with pronounced aromas of plum, raisins, baked fruits, grape skins and highly caramelized candy. Equally intense fruit mirrored on the palate. Full bodied with a lingering finish.

**Grape Varieties :**

Ugni Blanc & Baco 22A

**Area of Origin :**

Armagnac

**Country of Origin :**

France

**Distilled in :**

Alembic Still

**Years in cask :**

Minimum of 20 years

**Alcohol : 42%**

