

Domaine de Papolle

Bas-Armagnac 1975



Traditionally, Armagnac from the Domaine de Papolle estate remains in cask until bottling upon order. As such, this Armagnac is truly a spirit that displays the efforts of forty years of aging in barrel. Stirred and raked occasionally to insure a balance between tannin and fruit. 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 :

Mahogany in color with a bouquet of toffee, cigar wrapper, and maple bacon aromas. Presents ginger, dried orange, sage and leather on the palate. A sweet, long finish with tropical fruit, ginger and cigar box.

Grape Varieties :

100% Baco 22A

Area of Origin :

Armagnac

Country of Origin :

France

Years in cask :

41 years in cask

Alcohol : 43%

