

Domaine de Papolle

*Bas-Armagnac 1990*



Distilled and bottled at 62°C and reduced to 44°C without the addition of water. After distillation, aged two years in new, local oak barrels before being transferred into older oak to moderate the integration of tannin. As it develops over time, it is racked for aeration in three barrels for its entire aging period. 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 :**

Amber-colored with specks of gold. Aromas of intense earth, papaya, and tea-spiced dark honey. On the palate, tropical fruit salad, almonds and dark tea. Finishes with hints of cedar and spices

**Grape Varieties :**

Ugni Blanc & Baco 22A

**Area of Origin :**

Armagnac

**Country of Origin :**

France

**Distilled in :**

Alembic Still

**Years in cask :**

26 years in cask

**Alcohol : 44%**

