

Domaine de Papolle

*Blanche d'Armagnac*



Distilled & bottled at 58°C and reduced immediately to 40°C using osmosis water in stainless steel tanks. No oak aging. Minimum three months in tank, bottled to order allowing for the water to marry and the distillate to mellow and soften. Excellent base for cocktails.

Awards:

Gold, Concours General Agricole de Paris, 2006, 2007

Gold, Foire National Aux Grandes Eaux-de-Vie Armagnac, 1993

Bronze, Foire National Aux Grandes Eaux-de-Vie Armagnac, 1990

Tasting Notes :

Water white appearance with notes of white tea, star fruit, papaya, white peach, custard and hints of banana and hazelnut.

Grape Varieties :

100% Ugni Blanc

Area of Origin :

Armagnac

Country of Origin :

France

Distilled in :

Alembic Still

Years in cask :

Three months in stainless steel

Alcohol : 40%

