

Domaine de Papolle

Hors d'Age Bas-Armagnac



Distilled & Bottled at 62°C and reduced to 40°C using osmosis water. Aged for a minimum of 12 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:

Gold, Concours General Agricole de Paris, 2016, 2008, 2001

Gold, Prix du President de la Republique, 2000

1st Prize International Weinmesse Berlin, 2003

2009 Selection, Guide Hachette, 2010

Silver, International Wine and Spirits Competition, London 2000

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 in color with a deep, rich aroma of dried fruits and leather. Dense, dark, rich fruits (black cherries) on the palate with caramel sweetness and spices. Full bodied with a long, rich, spicy finish and alcohol warmth.

Grape Varieties :

100% Ugni Blanc

Distillation Process :

Distilled only once in an alembic still

Area of Origin :

Armagnac

Country of Origin :

France

Distilled in :

Alembic Still



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Years in cask :

Min. of 12 years

Alcohol : 40%

