

Domaine de Papolle

VSOP Bas-Armagnac



Distilled & Bottled at 62°C and reduced to 40°C using osmosis water. Aged for a minimum of six years in new, locally made barrels. Estate-grown and distilled only once in an alembic still. The Armagnacs in this blend reside in only one barrel for their entire aging period.

Awards:

Bronze, Foire National Aux Grandes Eaux-de-Vie Armagnac, 2002

Bronze, Salon du Vin et du Fromage Floreffe, Belgium 2002

Bronze, Concours General Agricole de Paris, 2002, 2001, 1998

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 :

Light golden-oak in color, VSOP presents with aromas of agave syrup, floral notes, grapefruit and fennel. On the palate you will perceive ginger, candied violet and walnuts with lingering flavors of cedar and baking spice

Grape Varieties :

100% Ugni Blanc

Area of Origin :

Armagnac

Country of Origin :

France

Distilled in :

Alembic Still

Years in cask :

Minimum of six years

Alcohol : 40%

