



CHÂTEAU DE LAUBADE V.S.O.P

BAS ARMAGNAC

HISTORY

Château de Laubade was built in 1870 in the heart of the noblest area of the appellation. Today, the third generation is actively involved in the quest of excellence of the property, composed of 260 acres of single vineyard, to make Château de Laubade an undisputed reference among the Armagnac category.

VINEYARD

- 260 acres of single vineyard in Bas Armagnac
- Four traditional grape varieties: Ugni-Blanc, Folle Blanche, Colombard and Baco (the most emblematic)
- Sustainable agriculture: organic manure is produced by 600 ewes

ELABORATION

- Grapes exclusively coming from the property
- 'Home-made' and single distillation, grape variety by grape variety
- The only Armagnac House coopering its own casks, from Gascony oak, to ensure the finest maturing process
- Maturing between 6 and 12 years, grape variety by grape variety, vintage by vintage
- Blend of more than 20 different eaux-de-vie
- Mainly Ugni-Blanc and Baco

DEGUSTATION

To be savored as a digestive or as an aperitif. With a honey sweet curd cheese, wild strawberries and cane sugar, or paired with a light coffee.



Tasting Notes of the Cellar Master, François Lasportes

Château de Laubade V.S.O.P. has a nice golden colour. It is rich with ripe fruits, plum, pastry, vanilla and citrus aromas. On the mouth, it is sweet, delicate and long. A finish of up to 8 minutes.