APOTHICAIRE

2012

APOTHICAIRE 'UGNI BLANC' ARMAGNAC

ARMAGNAC • GASCONY • FRANCE • EUROPE

TECHNICAL DETAILS

Armagnac is the oldest spirit of France: the first evidence of its use dates back to 1310 when the Maître Vital Dufour praised the 40 virtues of this "Aygue Ardente" ("eau de vie" in Latin) in his book "How to maintain health and stay in top form" that was found in the Vatican archives. Right up to the end of the 18th century, apothecaries were recommending Armagnac, attributing to its therapeutic virtues.

Today, we showcase the grape varieties of the south-west of France and have decided to contribute a new vision of this historic and authentic water of life, a veritable "supplement for the soul" directly from our amazing vineyards.

Single distillation, single vintage, bottling date, bottled at cask strength, no coloring agents ever added, distilled without any SO_2 additions, and made from a single variety…. What's not to love?

TASTING NOTES

Ugni Blanc is a perfect distillation grape that produces fine quality brandies.

Very expressive nose of white flowers, lime blossom, apple and plum. Mouth toned, full of ardour. Despite its powerful alcohol content, this brandy seduces with its fruity and floral style. Delicious neat, or on the rocks!

SCAN >>
More About
This Wine

ATTRIBUTES

- Available size: 750ml (12 pc)
- Available in: DE, NJ, NY, PA
- Single Varietal: Ugni Blanc
- Single Vintage: 2013
- 8 years of oak
- ABV%: 58

REVIEWS

A symphony of flavors

