



Armagnac

AOC Armagnac (Armagnac), Armagnac 1990

The Armagnac from Château du Frandat

THE WINE

Bottled less than 2 months ago, this Armagnac spent 21 years ageing in oak barrels in our cellars.

SITUATION

Our vines are situated on a wide plateau, on the heights of Nérac, Gascony.

TERROIR

Clay and limestone soils

IN THE VINEYARD

The grapes are harvested in a slightly under-mature state, to get a white wine around 9.5/10% alcohol, with high acidity. It therefore has a good capacity to retain all of its freshness and aromas until the distillation.

VINIFICATION

The grapes harvested in September are pressed and the juice is left to ferment naturally without the addition of any oenological products. The white wine is distilled in December in a wood-heated continuous alambic. Distilled at 60 ° alcohol, it is immediately placed in 400-liters oak barrels. It is then aged for long years in which the alcohol evaporates (this is the "angels' share") and Armagnac takes a nice amber color.

VARIETALS

Ugni blanc 90%, Colombard 10%

TASTING NOTES

This vintage Armagnac, bottled at the estate, will astonish you with subtle yet generous aromas of leather, cigar case and prune, with smoked oak notes. Its length in the mouth and the persistence of its aromas make this Armagnac an exceptional brandy.

