

# APOTHICAIRE APOTHICAIRE 'BACO' ARMAGNAC

ARMAGNAC • SOUTHWEST • FRANCE • EUROPE

## TECHNICAL DETAILS

Armagnac is the oldest spirit of France: the first evidence of its use dates back to 1310 when the Maitre 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 SO2 additions, and made from a single variety.... What's not to love?

## TASTING NOTES

Bacco Armagnac is a crossbred grape variety specially adopted to the sandy soils of Bas-Armagnac where it makes for full, intense, and characterful brandies but which require longer ageing.

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available sizes: 750ml (12 pc)
- Available in: DE, NJ, NY, PA
- 115.6 Proof
- Single Varietal: Baco
- Single Vintage: 2005
- 16 Years of Oak
- ABV%: 58

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

