

APOTHICAIRE

APOTHICAIRE 'FOLLE BLANCHE' 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.

We select the terroirs of Bas-Armagnac (around Eauze) which profile floral and delicate eaux-de-vie, with great fruity expression. Distilled in a continuous still, typical of the region, the eaux-de-vie are aged in 400-litre Gascon barrels.

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

Folle Blanche is a historic Armagnac grape that produces a floral and elegant aroma.

The finest variety in Armagnac, Folle Blanche has a very elegant nose with menthol notes. The attack on the palate is frank, lively and already very balanced with lovely floral notes and a very long finish. A magnificent eau-de-vie!

SCAN >>

More About
This Wine



ATTRIBUTES

- Available sizes: 750ml (12 pc)
- Available in: DE, NJ, NY, PA
- Single varietal: Folle Blanche
- Single vintage: 2005
- ABV%: 82

REVIEWS

The best of the best

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

