

APOTHICAIRE

2013

APOTHICAIRE 'COLOMBARD' 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 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 SO₂ additions, and made from a single variety.... What's not to love?

TASTING NOTES

The Colombard variety is widely used in Gascony for distilling white wines of limited production. Yet its fruity and spicy style makes it very individual and complex.

Rising nose of salted butter caramel, lime blossom and damp wood. Lively and youthful on the palate with floral and honeyed notes, with a touch of dry leaves and rum baba. A young and joyful Armagnac in which alcohol is integrated. A beautiful stylish brandy, despite its youth.

Best served chilled or on ice.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available size: 750ml (12 pc)
- Available in: DE, NJ, NY, PA
- Single Varietal: Colombard
- Single Vintage: 2013
- 8 years of oak
- ABV%: 57

REVIEWS

Best over ice

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

