



## Bas Armagnac Castarède VS

Armagnac / France  
Folle Blanche | Ugni Blanc |  
Colombard min 2-3 years  
40% Alc., 700 ml.



Golden-amber color Armagnac. Complex flavor with hints of hazelnut, grape, peach, violet, plum and lime. Soft, with a touch oak and soft tannins. Rich and long on the finished. Can be used as a base for cocktails.



## Bas Armagnac Castarède VSOP

Armagnac / France  
Ugni Blanc | Folle Blanche |  
Colombard min 4 years  
40% Alc., 700 ml.



Amber in color with slow dripping legs from 10 years of aging. Spicy. Its nose is mellow with walnuts, fruity tones, cocoa and prunes stone. Long drying, oaky, and pleasantly astringent woody/peppery finish. More complexity and wider palate of flavors than one would encounter with a cognac of similar age.



## Bas Armagnac Castarède XO

Armagnac / France  
Ugni Blanc | Folle Blanche |  
Colombard | Baco 22 A min  
6 years 40% Alc., 70 cl.



This Armagnac XO is aged minimum 20 years in oak. Clear coppery in colour. Intense but vibrant. Candied chestnut and dried currants mingled with luscious oaky notes of cigar box and sandalwood on the nose. The palate is perfectly balanced. A superb Armagnac to savour.