



Armagnac Entras 1996 **ARMAGNAC-TENAREZE**

70cl – 47.5% vol

GRAND GOLD - Talents de l'Armagnac - 2025

Soil: Clay-limestone

Single vintage

Grape varieties: 95% Ugni Blanc, 5% Colombard

1996 was a cold year, producing grapes with pronounced acidity and slow ripening at harvest. This vintage is a very fine Armagnac, comparable to 1992, thanks to the unique balance of the grapes at harvest, which favors aromatic finesse.

Distillation and Production: Vinification of white wines without sulphur, followed by Armagnac distillation (single distillation). Aged 30 years in 400L oak barrels. Selected barrels from the vintage were chosen to highlight the expression of the year. Light reduction at the end of aging using mineral-free water. Unfiltered cold, no additives. Filtered through cotton cloth before bottling.

Colour: Light amber with golden highlights

Nose: Candied citrus peel; initially generous and soft, developing into pear and maintaining intensity throughout tasting

Palate: Soft and smooth on entry. The alcohol envelops the palate, while the Ténarèze character reveals itself through a lively mid-palate. Cooked plum notes give way to a bouquet of spices—white pepper, ginger... The finish is long and lingering.

Serving Suggestions: This ethereal Armagnac is perfect at the end of a meal. Warmed in a balloon or tulip glass, it will release even more fruity aromas. Cigar enthusiasts may pair it with a mild cigar.

