



Armagnac Entras 5 Years ARMAGNAC-TÉNARÈZE

70cl – 42.5%vol

Soil: Clay-limestone

Blend / Age: 5 years

Grape variety: Ugni Blanc

Distillation and Production: Vinification without sulphur, followed by Armagnac distillation (single distillation). Aged in 400L oak barrels. The reduction of this 5-year-old (VSOP) Armagnac was done gradually during aging using mineral-free water. Unfiltered cold. No additives. Light filtration through cotton cloth before bottling.

Colour: Amber with golden highlights

Nose: Vanilla and gourmand notes lead to plum and fresh fruit aromas, reflecting the youthfulness of this Armagnac

Palate: Rich and full on entry, the alcohol envelops the palate. The power of the clay-limestone soils expresses itself through white pepper and génépi notes. The finish is long, evoking the spirit's youth with hints of violet.

Serving Suggestions: Serve on the rocks, in cocktails, or with smoked salmon. It highlights the delicacy of the fish while enhancing smoky notes.

