



Armagnac Old-Reserve Entras **ARMAGNAC-TÉNARÈZE**

70cl – 47.5% vol

Soil: Clay-limestone, Burdigalian marl

Blend / Age: 15 years

Grape varieties: 95% Ugni Blanc, 5% Colombard

Distillation and Production: This 15-year-old blend is crafted year after year by the cellar masters of Domaine Entras. It is a perpetual reserve: bottlings of the Vieille-Réserve are balanced by the addition of 15-year-old Armagnac. The older Armagnacs in the blend educate the younger ones, bringing both presence and freshness. Year after year, this Armagnac serves as the estate's benchmark.

All Armagnacs in this blend were distilled in traditional Armagnac stills. Aged in 400L oak barrels. Light reduction during aging using mineral-free water. Unfiltered cold, no additives. Filtered through cotton cloth before bottling.

Colour: Luminous amber

Nose: Initially airy, developing on Reine-Claude plum. Integrated oak and floral notes define the bouquet, with a characteristic freshness throughout.

Palate: Fresh on entry, the alcohol is fluid then intense. The lightly reduced Ténarèze Armagnac is initially lively, giving way to a long, aromatic finish featuring prune, spices, vanilla, and white pepper.

Serving Suggestions: This powerful Armagnac is best enjoyed at the end of a meal. Warm gently in a balloon or tulip glass to release all its spice notes. Like whisky, a dash of spring water can be added to soften the palate.

Cigar enthusiasts will pair it with a fruity and intense cigar.

