

Bas Armagnac, Domaine du Pillon

Pierre LABERDOLIVE



LOCALITY: FRANCE – Southwest – Labastide-d’Armagnac

APPELLATION: Bas-Armagnac

GRAPE VARIETY: Predominantly Bacco

WINEMAKER: Pierre Laberdolive

VINEYARD: *Lieu-dit Domaine du Pillon*. The vineyard have been in the family since 1956 and planted over sandy soils. 17 ha. South facing.

VITICULTURE: N/A

WINEMAKING: Grapes are harvested slightly underripe to assure good level of acidity and are carefully sorted to assure that the grapes are free of any defect. The must is vinified and then distilled by hand in an antique wood-fired alambic still for 2 weeks.

AGING: The resulting *eau-de-vie* is then aged in black 406L oak barrels hewn from the estate’s own forest. Aged in wood until fully ready to drink (up to 30 years and more).

BOTTLING: Laberdolive Armagnac is bottled at cask strength and only when fully mature, with no addition of coloring or water.

