

# Domaine de Laxé



## Armagnac By Laxé Hors d'âge

### Appellation

Bas Armagnac

### Type

Hors d'âge

### Grape variety

80% Ugni-Blanc  
20% : Baco

### Volume

40°

### Tasting

**NOSE:** the initial nose emerges with average intensity. The flavours become stronger after aeration. Woody vanilla notes with orange zest, dried fruit and candied fruit. A good sense of prune stone and a fine spicy peppery note on the finish.

**MOUTH:** Powerful attack, woody, evolving towards fairly fatty rancio notes and a good aftertaste.

### Aging

Aged between 11 to 15 years in oak barrels



### Suggestions

It takes time to taste an Armagnac. with repeated smelling (before and after swirling the glass), several times and over several minutes. Taste only a tiny amount on the palate as the alcohol quickly dulls the taste buds, small amounts are tasted gradually for enhanced appreciation.

### Contact

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