



## Armagnac By Laxé XO

### Appellation

Bas Armagnac

### Type

XO (Extra Old)

### Grape variety

80% Ugni-Banc  
20% Baco

### Volume

40°

### Tasting

**Nose** : caramel, orange zest, vanilla, then dried apricot, quince, gingerbread, cocoa after aeration.

**Mouth** : lively and balanced, harmonious. Subtle blend of vanilla, dried fruits, orange peel, nice length in the mouth.

### Aging

Aged 10 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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