

Salette Armagnac Tenareze

Domaine de Salette

France

Armagnac is the oldest French eau-de vie produced in the area called Tenareze, in the South West of France, in the heart of Gascogne. The AOC was created in 1936, but the first known distillation was in 1411 and first commercial activity involving Armagnac was registered in 1414 .

Armagnac is produced by distilling white wine - Ugni Blanc grape variety - and aging it for many years in oak barrels.

After picking the grapes at optimum maturity followed by a simple fermentation - without adding any oenological product, the wine is distilled using a "continuous" Armagnacais still. This still will concentrate as much as possible the alcohol and the aromas to first produce a colorless eau-de-vie that will be put into oak cask and stay there for a few years.

Tasting:

A shiny golden color with amber highlights that reflects the long years spent in oak barrels. Fruity aromas of quince, plum, orange with floral scents and notes of vanilla, spice. Hints of almond that perfectly match with the full mouth balanced by aromas of dried apple. The finish is long with notes of pepper. Subtle, warm, rich and well structured.



Specifications

Proof	80
Pairings	To enjoy by itself or with friends after a good gourmet meal.

Codes, Weights and Measures

UPC	7 84585 02192 5	
Units/Case	1	
Unit Size	500 mL	
Container	bottle	
SCC	1 07 84585 02192 2	
Case Weight	3	
ABV	42%	
SRP	\$ 198.5 USD 500mL Bottle	\$ USD