



Selection l'Encantada – Domaine Parre 1989 Bas Armagnac

From a property that no longer exists. The vines were pulled up and the last distillation done in 1995. This is one of the more unique Armagnacs we have ever tasted. It has a bit of the rancio Apricot/Orange/sugar cane thing, but it is absurdly bright for its age. It is rich and round, but there is a lemon/citrus note on the nose and a salted caramel thing on the palate – both of which create a very harmonious, very lifted cacophony of flavor that is extremely cool.

VARIETIES: Baco/Colombard/Ugni Blanc

CLASSIFICATION: Bas Armagnac

VINEYARD: Estate Vineyards of Domaine Parre on the border of Ténarèze and Bas Armagnac

SOILS: A blend of Sand, Clay and Limestone

FARMING: Lutte Raisonnée

DISTILLATION: Traveling still. Copper, wood fired, continuous Alembic.

AGING: 28 years in oak. Aged in used Oak.

BOTTLING: No fining, filtering or cold stabilizing. No additions of any kind.

