



Laballe "Rich" 12 Year Bas Armagnac

The Rich 12 is aged for a minimum of 12 years in oak barrels from the Landais. It is soft, balanced and generous, with nuances of hummus, cumin and orange zest.

VARIETIES: 80% Ugni Blanc – 20% Baco

CLASSIFICATION: Bas Armagnac AOC

VINEYARDS: Estate Vineyards in the heart of Gascony

VINEYARD SOILS: Sandy soils high in iron oxide – Sables Fauves

ABV: 44.2%

DISTILLATION: Copper pot still

AGING: Minimum of 12 years in Landais oak barrels

TASTING NOTES: Hummus, cedar, dates, milk chocolate. Rich and powerful, with a lengthy finish

