

# Château de Lacquy

France - Bas Armagnac - Lacquy

12 ANS 42.0°

**Aged at least 12 years, 50% Baco, 30% Colombard, 10% Folle Blanche, 10% Ugni-Blanc**

**Production area:** Lacquy

**Vinification:** A blend of Armagnacs from 5 different vintages and 3 grape varieties. The youngest component is 12 years old

**Refinement:** In oak barrels in the cellar until bottling

**Color:** amber with golden highlights

**Fragrance:** Hint of vanilla, cocoa, dried flowers and fruit

**Flavor:** fruity, spicy finish with a creamy character

**Alcoholic Grade:** 42% vol



CHÂTEAU DE LACQUY

*Bas-Armagnac*

**Ownership/Founders** Comte de Boissésou

**Start of Activity** 1711

**Bottles produced** 5.000



Owned by the same family since 1711, Lacquy is the oldest Chateau in Bas-Armagnac and covers about 400 hectares, 25 of which are planted with vines. The main varieties are the Baco 22 A which allows long aging, the Ugni-Blanc which gives elegance and finesse, the Colombard which gives the aromas of mature fruit and the Folle Blanche the legendary traditional grape. The Château de Lacquy is one of the five founders of the "Crus Légendaires en Bas Armagnac" where through a "charter of the quality" is defined as the quality process to get a great Bas Armagnac. Gilles and Veronique represent today the Chateau, a great interpreter of the area.