

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



CHATEAU DE LACQUY

Bas-Armagnac



Ownership/Founders Comte de Boisséson

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.