Château de Lacquy

France - Bas Armagnac - Lacquy

MILLéSIME 2010 49,0° – BACO

100% Baco



Production area: Lacquy, France
Terrain: sabbia e quarzo fine, poca argilla, colorate da piccole quantità di idrossidi di ferro, sabbie argillose e limose in superficie
Harvest: manual
Vinification: natural without additives, which converts all sugars into alcohol. Chilled to 6°C until distillation
Refinement: natural ageing in the main Lacquy cellar in 420 L pedunculate oak barrels, 50% new with strong and medium toasting and 50% over 7 years old, natural evaporation between 3 and 4% per year, reduction with distilled water, no addition of caramel, wood or sugar
Color: amber with golden highlights
Flavor: the palate is spicy (black pepper), with a hint of cloves and candied orange, persuasive and enveloping, extremely long, with some almost peaty notes
Alcoholic Grade: 49% vol

CHÂTEAU DE LACQUY

Bas-Armagnac



Ownership/Founders Family Boisséson
Start of Activity 1711
Bottles produced 35.000

The Château de Lacquy estate is located in Gascony, about 110 km south of Bordeaux, in the Landes part of the 'Bas-Armagnac' appellation. Since the Middle Ages, the estate has maintained its territorial dominion, passing through the hands of several great Gascon families, including the Mesmes family until 1668, then the Pontac family (owner of Château Haut-Brion) until 1711. Since that year owned by the Comte de Boisséson family, Lacquy is today the oldest domaine in Bas Armagnac and covers some 400 hectares, 25 of which are planted with vines. The main grape varieties are Baco 22A, which allows long ageing, Colombard, which imparts ripe fruit aromas, and Folle Blanche, a legendary traditional grape variety. The Château de Lacquy is one of the five founders of the 'Crus Légendaires en Bas Armagnac' where a 'quality charter' defines the quality process to obtain a high-quality Bas Armagnac. Gilles and Veronique continue the tradition of excellence by carrying out the entire Armagnac production process on site, from the cultivation of the vines to the production of the wine, distillation, ageing and bottling, according to dictates dating back three hundred years.