

Château de Lacquy

France - Bas Armagnac - Lacquy



CHÂTEAU DE LACQUY

Bas-Armagnac

Ownership/Founders Comte de Boisséson

Start of Activity 1711

Bottles produced 5.000

U.S.O.P. 7 ANS 40.5°.

Aged over 7 years, 35% Baco, 35% Colombard, 15% Folle Blanche, 15% Ugni-Blanc

Production area: Lacquy

Vinification: A blend of Armagnacs from 5 different vintages and 3 different grape varieties. The youngest member is 7 years old

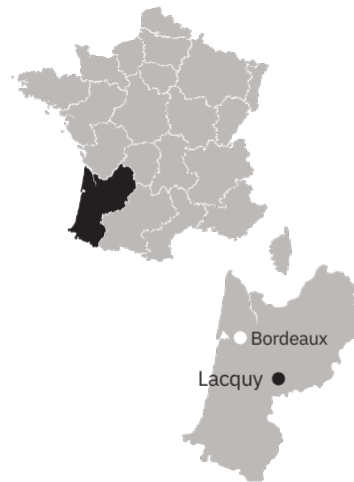
Refinement: In oak barrels in the cellar to date

Color: amber with golden highlights

Fragrance: elegant with aromas of white fruits such as pear with some spice

Flavor: good balance of freshness, the fruity finish is incredibly long

Alcoholic Grade: 40.5% vol



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.