



ARMAGNAC CHÂTEAU DE LÉBERON

APPELLATION ARMAGNAC CONTRÔLÉE – ARMAGNAC TÉNARÈZE

The spring of 1994 started early, and the following harvest was fairly small due to an early frost. Despite the smaller quantity of grapes, a dry summer meant the grapes were riper and more aromatic when harvested. Following natural vinification with indigenous yeast, the wines distilled traditionally in an *alambic armagnacais*.

Jean Rozes – father of current Leberon proprietor Caroline – was manning the estate in 1994, and racked the spirit into a 1200 liter foudre usually used for blending as well as one 420 liter cask, due to a lack of empty casks at the estate at the time. After 17 years, it was transferred to a single cask, where it aged for 10 more years for a total of 27 years in oak.

SPECIFICATIONS

Single cask

ABV: 46%

Grape Variety: 65% Ugni Blanc, 35% Colombard

Distillation: Continuous in small Armagnac still

Aging: 27 years in single 1300-liter Gascon oak cask

Bottled: by hand at the estate in January 2021

Unfiltered, cask-strength, no additives.

TRIPLE ZERO POLICY

No sugar

No water

No coloring

ABOUT CHÂTEAU DE LÉBERON

Château de Léberon is a fourth generation distillery, housed in a medieval fortress constructed in the 13th century. In 1939 Osmin Rozès bought the property and restored and transformed into the family home, planting vines and resuming distillation campaigns. The Château's vineyards benefit from an exceptional microterroir – its roots plunge into the gritty sand and alluvial deposits of the River Baise's terraces, and its soil is mixed with pebbles that retain and transmit the warmth of the sun to the grapes. The vineyards are 40 years old on average, with some vines over 60 years old primarily growing Ugni Blanc and Colombard. The vines are worked following the rhythm of the seasons, respecting the cycle of nature. All pruning, folding, and budding is done by hand due to the advanced age of the vines. A completely natural vinification process is followed by traditional distillation in an Armagnac still. All bottlings are unfiltered, with no additives or dilution.

