

# ARMAGNAC

## DOMAINE D'AURENSAN



The spring of 2006 was mostly warm and dry, with some periods of high heat in the summer and autumn. Some storms in September threatened to affect the harvest, but the vines escape unscathed. Proper grape ripeness was reached just before harvest time, and the resulting wines were aromatic, and fruit-forward with a bright acidity.

Distillation yielded one full 220 liter barrel which was untouched for 15 years until bottling. Powerful, racy, and fresh on the nose with notes of caramel, frangipane, and faint hints of resin. A rich, round palate presents prune, dried figs, and notes of Lapsang Souchong. The long finish starts with baked goods and moves on to spice.

## SPECIFICATIONS

**Single cask**

**ABV: 42.8%**

**Grape Variety: 100% Ugni Blanc**

**Distillation: Continuous in small Armagnac still**

**Aging: 15 years in single 220-liter Gascon oak cask**

**Characteristics: unfiltered, cask-strength, zero additive**

Bottled and packaged by hand  
at the estate in 2021  
700ml

### TRIPLE ZERO POLICY

No sugar  
No water  
No coloring

## ABOUT DOMAINE D'AURENSAN

The Aurensan area was already in ancient times a chosen place for big agricultural cultivation. While ploughing the property ground to plant vine, our great-grandparents even dug-up ancient mosaic pieces showing evidence of the estate's flourishing history. With its fertile ground and its South-West orientation, Aurensan is a great place for grapevine cultivation. The vineyard of Aurensan spreads over 5 hectares; Ugni Blanc, Colombard and Folle Blanche flourish on a chalky clay ground propitious to the development of vine's root systems that can dig several meters deep. This very specific land called Ténarèze is the homeland of eaux-de-vie of Armagnac with strong character: structured, powerful and stylish, they are particularly beloved by connoisseurs.

