BAUR au LAC Vins

Baron Sigognac 1922

Armagnac, 700 ml

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Art. nr. 62144722

An exquisite vintage Armagnac from Bordeneuve in Gascony. The perfect gift for birthdays and anniversaries packed in a high-quality wooden box; not only for Armagnac lovers! The Bordeneuve distillery produces the remarkable Baron de Sigognac Armagnacs exclusively from wines from its own vineyards. It also owns its own distillery and cask cellar, which makes its Armagnacs true "single estate" spirits. All Armagnacs are distilled in a copper still from 1920. A vintage Armagnac is allowed to mature in oak barrels for up to about 40 years. It is then stored in large glass balloons, so-called "Dame-Jeannes", until it is finally bottled. Bordeneuve has an impressive collection of Armagnacs dating back to the 19th century.

Origin:	**France / Armagnac**
Grape variety:	**Ugni blanche**
Harvest:	**hand-picking**
Maturation:	**in large wooden barrel/foudre**
Volume:	**40.0 %**