

Fine Armagnac, Delord

£26.99

Vintage:

Bottle Size:

Alcohol %: 40%

Country: France

Description: Delord Fine Armagnac is aged for a minimum of two years in oak. Fruity with a taste of fresh apple and grape. A warm and supple Armagnac that can be used in cocktails or for cooking.

Cepages:

Group: Armagnac

Sub group:

Colour: Fine

Closure:

Producer:

Website: <http://www.armagnacdelord.com/an/armagnac.php>

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards

Other Info:



Situated in Bas-Armagnac, our vineyards are made up of Colombard, Ugni Blanc and Folle Blanche grape varieties. The distillery is to be found in the village of Lannepax, the ancestral home of the Delord family. The distillation, the most essential and fascinating stage in the production of Armagnac, takes place at the beginning of November through to the end of December. Our old Sier Armagnac alambics, that we wouldn't part with for all the gold in the world, produce less than 30 litres of eau-de-vie an hour. Our cellars contain our old treasured vintages and include more than 700 oak barrels that protect and age the Armagnac eau-de-vie dating from the 20th Century to the present day.