

Fontan Single Cask No.13 18 Year Old Bas-Armagnac

£80.00



Vintage:	2000
Bottle Size:	70cl
Alcohol %:	52.60%
Country:	France
Description:	One of only 1000 bottles produced from a single cask which had been aged in solitary slumber for 18 years.
Cepages:	Ugni Blanc(Trebbiano)
Group:	Armagnac
Sub group:	
Colour:	Single Barrel
Closure:	Cork
Producer:	
Website:	
Organic/Bio Status:	
Food / cocktail match:	
Food / cocktail recipe:	
Press	
Awards	
Other Info:	<p>The Fontan family have worked on the land of the Maubet Estate for several generations. More than 20 years ago, Aline and Jean-Claude Fontan, realising how exceptional the setting of their property in the Gers was, decided to specialise in viticulture.</p> <p>Today, their children Nadège and Sylvain are carrying on the tradition. Their work distils the noble qualities of this region, producing in particular high-quality Armagnac from the prestigious Appellation</p>

Contrôlée 'Bas-Armagnac' region.

This area, jewel of the 'Armagnac' appellation zone, produces the richest and most famous brandies, which are delicate and complex at the same time.

The Bas-Armagnac from Vignobles Fontan is made with the greatest care, respecting the authentic skills from Gascony : the harvest of Ugni Blanc and Baco grapes is carefully distilled in the Armagnac still in the cellars of the estate. While ageing in the oak barrels, the Armagnac takes on all the woody flavours and a special golden colour.