

Delord Armagnac Napoléon

£34.95

Vintage:

Bottle Size: 70cl

Alcohol %: 40%

Country: France

Description: Deep amber copper colour. Vibrant aromas of baked raisins, coconut custard, cocoa powder, exotic peppercorns, buttery nuts, and leather follow through to a supple, fruity full body with buttery praline, dried peach, candied ginger, coconut cream, and clover honey notes. Finishes with a long, evolving fade of honey, cocoa, fruit, and peppery spice. A remarkably fruity, flavorful and approachable Armagnac with a superb combination of power and poise.

Cepages:

Group: Armagnac

Sub group:

Colour: Napoleon

Closure: Cork

Producer:

Website:

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.