



Baron de Sigognac

Bas Armagnac

APPELLATION BAS ARMAGNAC CONTRÔLÉE

Baron de Sigognac vintage 1924

Single vintage Bas-Armagnac, grown, harvested & distilled at Château de Bordeneuve in the heart of the Armagnac region. 100% natural, craft eau-de-vie, produced using only traditional methods and natural processes; no additives of any kind are used, just distilled grape juice, oak, time and know-how handed down through the generations go in to every bottle of this purely artisanal spirit.

Technical Details

ORIGIN: France

TYPE OF SPIRIT: Single vintage Bas-Armagnac

MASH BILL: Baco & Ugni Blanc grapes grown at Domaine de Bordeneuve. Fermented after harvest, using only natural yeasts present on the skins, then single-distilled to 57% vol. and barrel-aged in situ at the château.

CASKS: Aged in hand-crafted French oak barrels from the Limousine & Vosges forests. The oak is tight or loose grain, depending on the anticipated ageing duration, and the barrels are toasted on all surfaces to specific requirements of Domaine de Bordeneuve. Roughly 18 months in new oak before being transferred to older barrels for long ageing in the medieval, beaten-earth cellars at the château.

PROOF: 80



Tasting Notes:

1924 vintage: Deep amber red in colour. The nose is intense and elegant with a predominance of rich vanilla, dried fruits and hints of leather. Extremely round in the mouth, with smooth fruity notes. A long finale which is remarkably smooth and lightly fruited.

Product Specs

ABV: 40%

UPC: 844094001235

QPC: 6

QTY AVAILABLE FOR U.S.: 1

CASES PER LAYER: 24

CASES PER PALLET: 120

ANTHEM
IMPORTS

Great spirits from great places!