



*Baron de Sigognac*  
*Bas Armagnac*  
 APPELLATION BAS ARMAGNAC CONTRÔLÉE

## Baron de Sigognac vintage 1963

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:

**1963 vintage:** Amber colour with rich golden highlights. Intense and elegant nose of candied fruit, orange peel and cinnamon. Powerful, fresh and well structured in the mouth with a long woody finish that is slightly spicy.

### | RATINGS |

**EU Business European Enterprise Awards 2022:** *Bordeneuve Châteaux & Collections - Best Family-Run Premium Armagnac Producer, France 2022*

### Product Specs

**ABV:** 40%

**UPC:** 844094001181

**QPC:** 6

**QTY AVAILABLE FOR U.S.:** 4

**CASES PER LAYER:** 24

**CASES PER PALLET:** 120



*Great spirits from great places!*