



# Baron de Sigognac

## Bas Armagnac

APPELLATION BAS ARMAGNAC CONTRÔLÉE

## Baron de Sigognac vintage 2003

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 distilled 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:

**2003 vintage:** Beautiful bright orange-yellow with golden highlights. The bouquet is complete and elegant, showing pear aromas underpinned by exotic lychee and mango. In the mouth, it is ripe with flavours of ginger, vanilla ice cream and gentle peppery notes, which lead perfectly to a long and harmonious finish.

## | RATINGS |

**LuxLife Food & Drink Awards 2021:** *Bordeneuve Châteaux & Collections - Best Artisan Distillery, France & Baron de Sigognac - Best Craft Armagnac Collection 2021.*

## Product Specs

**ABV:** 40%

**UPC:** 844094001136

**QPC:** 6

**QTY AVAILABLE FOR U.S.:** 30

**CASES PER LAYER:** 24

**CASES PER PALLET:** 120

**ANTHEM**  
**IMPORTS**

*Great spirits from great places!*