

**VAGHI**  
VSOP



<b>VINTAGE</b>	<b>VSOP</b>
<b>REGION</b>	<b>Armagnac</b>
<b>APPELLATION</b>	<b>Bas-Armagnac</b>
<b>VARIETAL</b>	100% Ugni Blanc
<b>TERROIR</b>	Tawny & fawn sands
<b>INFO</b>	42 Ha (103.7Acres) vineyard, 4 Ha (9.64 acres) devoted to Bas-Armagnac Vaghi. Estate distillation in a continuous Armagnac still. At least <b>5 years</b> aging (legal minimum 4 years) in oak barrels coming from Vosges & Limousin 40% Alc. / Vol. VSOP = "Very Special" Old Pale <b>Sustainable Agriculture Practices</b>

**About Armagnac:**

The Romans introduced the vine, the Arabs the alembic still, and the Celts the wooden cask. When these tools were brought together in Gascony "**Eau-de-Vie des Rois**" (translated as Spirits of the Kings) was born. In the early 14th century Master Vital Dufour, the prior Eauze in Gascony, boasted that Armagnac has "40 virtues or efficiencies" to "maintain health and stay in good shape." This text dates 1310 and describes "Aqua Ardente" which, later, became known as Armagnac, the oldest eau-de-vie from France!

Three terroirs define the area of Armagnac (AOC): the "Haut Armagnac", "Tenareze" and "Bas Armagnac". Each is characterized by very specific soils which impart different styles to the eau-de-vies. The Bas-Armagnac, region is known for its terroirs oil composed of tawny sand (sand & silt), and acidic soils helping distillers to produce young Armagnacs with gracefull aging potential.

**About the Estate:**

Domaine de Bordeneuve is an ancient site of distillation tracing its history back the 12th century, located in the small village of Maignan, just 1 mile away from Eauze, the capital of Armagnac. The Domaine was acquired by the Guasch family in the 1970's, dedicated to continue the artisanal production of estate grown and distilled Bas-Armagnac.

The estate is a 42 hectares haven where the alchemy takes place in still room and behind the meter-thick walls of the ageing cellar. Domaine de Bordeneuve is one of the few estates to own both vineyards and a traditional alembic still, which will soon be 100 years old.

**Vaghi** Bas-Armagnac comes from a 4 dedicated hectares on tawny sandy soils where Ugni Blanc varietal perfectly expresses delicately perfumed floral fruitiness, while Baco gives richness and complexity. With a focus on quality, authenticity and natural purity, **Vaghi** Bas-Armagnac are a brilliant expression of natural authenticity and superb packaging you can't miss and forget about.

**Tasting Notes:**

Amber color with mahogany highlights. Fine nose, marked by notes of vanilla, cinnamon and candied orange. Lots of roundness in the mouth with floral, woody and spicy notes leading to a long and pleasant finish of grilled almonds and vanilla.

Fine and delicate nose on apple, cinnamon rum like hints & cake notes. Round % very subtle on floral & candied fruits. Silky, nearly velvety palate, soft & tender, very delicate vanilla length on finish.