

Armagnac Castarède

1983 Vintage Armagnac 1983



BRANDY



FRANCE



ARMAGNAC

TASTING NOTE

This Armagnac has a light fine nose, delicate, classy, lively palate with good depth of flavour, good balance of fruit and fine smooth lingering finish. It is extremely elegant all round.

VINIFICATION

Crafted from white grapes with high acidity, Armagnac is traditional and unique. Distilled in continuous still, 52-60° strength. Aged for richness, wood interaction is key. Cask quality matters and is linked to cooper's skill and wood origin. Cellar's hydrometry is crucial, impacting dryness and suppleness. After distillation, aged in 400L oak casks.

FOOD MATCHING

Ideal as a digestif.

SIZE	70cl
VINTAGE	1983
ABV	40%
GRAPE VARIETIES	Ugni Blanc (50%), Colombard (30%), Folle Blanche (20%)
CLOSURE	Natural Cork
SKU CODE	K5856483
COUNTRY	France
REGION	Armagnac
CLOSURE	Natural Cork
SKU	K5856483