

# PRODUCT



## RÉSERVE DE LA FAMILLE

**PRODUCER**  
Armagnac Castarède

**IMPORTED BY**  
DSWE

**VINTAGE**  
NV

**FORMATS AVAILABLE**  
750 ml

**APPELLATION**  
Armagnac

**REGION**  
Armagnac

**COUNTRY**  
France

**VARIETY**  
Colombard, Ugni Blanc, Folle Blanche from Bas Armagnac Region

**FERMENTATION METHOD**  
Distilled in a continuous still

**DURATION AND AGING METHOD**  
Minimum 20 years in oak barrels.

**ALCOHOL CONTENT**  
40%

**PRODUCTION**  
40,000 bottles

**FIRST YEAR OF PRODUCTION**  
1980

**WINEMAKER/DISTILLER TASTING NOTES**  
Dark amber color, long lasting legs. Opulent to the nose, full, harmonious, with scents of glazed ripe plums, toasty oak followed with arrays of spices, nutmeg mixed with fruit. Hints of rancio. Smooth long lasting finish with a definite strength from the alcohol but never overwhelming. a well balanced Armagnac. Armagnac to be served as digestive on its own or with a cigar.



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