

UBY

WINERY • DISTILLERIE
FAMILIALE



UBY Armagnac 12 years old

Long & Smooth

Region : Southwest France

Soil : Tawny sands

Label : AOP Armagnac

Varietals : Ugni Blanc, Baco

Vinification :

Skin maceration, pneumatic pressing, fermentation at low temperature and maturation on fine lees.

Distillation :

At 57% vol. in our traditional single heating still.
Matured in oak barrels from the region.

Tasting notes :

Colour : Nice golden colour with amber highlights

Nose : Aromas of candied orange, slightly stewed mandarins and prunes and a hint of oak with subtle vanilla aroma.

Palate : Smooth and full in the mouth, with notes of figs, cinnamon and stewed cherry.

Tasting advice:

To be savoured on a sweet note, with a black coffee or a cigar.

Alcohol degree:

40 % vol.

Sas SDU – Distribution du Domaine UBY

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