ARMAGNAC

ARMAGNAC: DOMAINE HORGELUS 8 YEARS

Domaine Horgelus

TASTING NOTES

Dominated by notes of blond tobacco, the nose also offers aromas of dried fruits (grapes and apricots) but also dates. The palate is definitely generous and unctuous and ends with a toasted aftertaste.



WITH FOOD

Dark chocolate, prune tart, or a cigar after dinner.

REGION	Armagnac
VINTAGE	N/A
BOTTLE	70cl
VOLUME	40.0%

DOMAINE HORGELUS

Situated on the sunny hillsides of Gascony, this region, renowned for centuries thanks to its Armagnac, now reveals itself as a promising French Appellation due to the increasing quality of its local wines.
The Domaine Horgelus was created in 1978 by Joseph Le Menn. Breton by origin, he was attracted by the charm of the South West, its gastronomy and its art of living. This 90 hectare Domaine is now operated by Yoan Le Menn, his son. Yoan is from the young generation of oenologues who knows perfectly how to combine modernity and experience. Known for their 3am harvesting, Domaine Horgelus takes advantage of the cooler climates to maximise taste.