ARMAGNAC

ARMAGNAC: DOMAINE HORGELUS VSOP

Domaine Horgelus

TASTING NOTES

Fruity nose with aromas of quetsche (plum), followed by notes of gingerbread and vanilla. The mouth is already very soft, ample, and has a nice sweetness.

WITH FOOD

Dark chocolate, tarte tatin, or blue cheese



REGION	Armagnac
VINTAGE	N/A
BOTTLE	70cl
VOLUME	40.5%

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.