BAS ARMAGNAC

BAS ARMAGNAC: CROIX DE SALLES 1994

Croix de Salles

TASTING NOTES

It was in 1872 that Joseph Dartigalongue founded Armagnac La Croix de Salles, named after the property he acquired in Salles d'Armagnac, in the heart of Bas-Armagnac. Since then, every year, the eau-de-vie that comes out of the still is housed in oak barrels to produce, after a long aging in their century-old cellars, Armagnacs of great finesse.

Armagnac is mostly made with a grape called Ugni Blanc, and is distilled only once and aged in a different wood, therefore more rustic and fuller than Cognac. This particular vintage is from 1994.



WITH FOOD

Dark chocolate, prune tart, or blue cheese

REGION	Bas Armagnac
VINTAGE	1994
BOTTLE	70cl
VOLUME	40.0%

CROIX DE SALLES

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