

## L'UNIQUE #3

### LE PLANT DE GRAISSE



This third opus of our "L'Unique" series is produced exclusively from a 3.5 acres plot of a very rare varietal of grape called "Plant de Graisse" (only 39.5 acres growing worldwide). In an effort to preserve the authenticity and diversity of the Bas Armagnac terroir, Chateau de Laubade proudly releases here for the first time, a single grape varietal expression: "Le Plant de Graisse".

#### **VINEYARD**



4 traditionnal grape varietals: Ugni Blanc, Folle Blanche, Colombard and Baco

3.5 acres plot of Plant de Graisse planted in 1997

Sustainable agriculture: organic manure produced by 600 ewes

#### **CREATION**

Produced exclusively from a 3.5 acres plot of Plant de Graisse grape varietal.

Harvested, vinified and single distilled in "Armagnacais" Column Still in 2006.

Bottled in March 2022, this Bas Armagnac has been ageing for 15 years in Gascony oak barrel.

Blend of two single casks #82008 & #3657.

Non chill filtered, Bottled at 46.3% ABV.

# C'UNIQUE BAS ARMAGNAC LE PLANT DE GRAISSE BLEND OF BARRELS N'82008 & N'3657

#### TASTING NOTES

The nose is gourmand, powerful and offers an incisive side, intensity, a small richness as well as a fine fat side. It reveals notes of dry orange, pepper (cuben, grey), dry lemon, small notes of dry peach associated with very fine hints of brugnon, small white fruits as well as a subtle hint of rose, cedar and rancio. The palate is fruity, fat, gourmand and offers a fine acidulous frame, roundness, a small fleshiness as well as a good definition. On the palate this Armagnac expresses notes of lychee, rose associated with small touches of dry lemon, dry lemon zests, dry mandarine zests as well as subtle hints of quenette, pepper, cedar as well as an imperceptible hint of violet (in the background). Good length.

This unprecedented creation by Chateau de Laubade is a limited and exclusive release of 954 bottles for the US.

