





## Tasting notes

A brilliant colour with mahogany highlights. The nose is intense and complex with candied orange, rancio, honey and Madagascar pepper. The attack is both generous and intense. While the palate is powerful, it is not aggressive, but rather mouth coating and shows exotic spice notes. The finish reveals the brightness of the rancio in combination with sweeter flavours of dried fruit, pineapple, apple and grape.

## Tasting recommendations

The Pure Folle Blanche 15 ans should be served at room temperature or in a glass slightly warmed by one's hands to enhance its aromatic richness.



## PURE FOLLE BLANCHE

The Folle Blanche fully blossoms after 15 years of ageing, revealing a second stage of maturity of great elegance.

- Aged at least 15 years, cask stregnth, 47,2° alc.
- Grape variety: Folle Blanche 100%
- Bas-Armagnac
   Appellation d'Origine Contrôlée



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grana PROPRIÉTAIRE - RÉCOLTANT