



A unique Bas-Armagnac showing exceptional balance and tremendous length on the palate. It is the definition of finesse and intensity. The ageing of 25 years highlights yet another interesting facet of this mischievous grape variety, while preserving its characteristic liveliness.

- Aged at least 25 years, cask strength, 48,6° alc.
- Grape variety: Folle Blanche 100%
- Bas-Armagnac
 Appellation d'Origine Contrôlée

Tasting notes

A golden robe with orange highlights. A nose that evokes aromas of caramel and fresh pastry. The palate is fluid, powerful and fresh, offering great persistence of spice, stone fruits, exotic fruits, and honeysuckle sensations. An incredibly long and intense finish of stone fruits, dried fruits and spices.

Tasting recommendations

The Pure Folle Blanche 25 ans is best enjoyed at room temperature after a meal and is ideally accompanied by bitter dark chocolate or a cigar.





Pure Folle Blanche 25 ans is even more generous in Magnum (1.5 litre) et Pot Gascon (2.5 litres) formats, available in individual wooden cases.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grana propriétaire - récoltant