



Armagnac de Montal

ARMAGNAC DE MONTAL XO

*100% estate-grown from the Bas-Armagnac region.
Aged in oak casks for a minimum of 12 years and
blended with 15 to 20 year-old reserve Armagnacs
using an entirely natural vinification process with
'neutral' yeasts and without the use of sulphur.*

*Mahogany colour with powerful
aromas of vanilla prunes and
a touch of violet. Round, mild
tannins with soft vanilla and
a very long finish.*

*Pairs with rich cuisine such as
game and foie gras, cheese
plates with Roquefort,
walnuts and figs, prune
desserts, chocolate,
ice-cream, mousses
and crème brûlée.*



www.choice-imports.com +35229



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