Armagnac, France

# Darroze

#### **DOMAINE DE BOUBÉE 1991**

40 % Baco, 20% Ugni Blanc, 20% Folle Blanche

Fire color, more amber tints.
The nose is all in finesse,
floral, elderflower, honey,
slightly pastry (crème
brulée, brioche). Typical of an
Armagnac from Ténarèze.
Very fine and delicateAn
Armagnac light in woody
character, very airy and
fine. Aromas of fresh fruit,
compotes and floral. Matured
in oak cask in 14 years.



Distributed by Elite Wines®

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