

## JANNEAU Napoleon

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- › Grand Armagnac
- › Basquaise bottle of 70cl in metal box
- › 40% vol

## ORIGIN

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South West of France, Region of Armagnac  
Distillate of white wines produced exclusively in the area of appellation contrôlée.

## METHOD OF PRODUCTION

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**It** is a Blend of Armagnac aged for a minimum of 10 to 12 years.

The white wines are coming from the two regions of Appellation Contrôlée: Bas Armagnac and Tenarèze which are distilled using both the single distillation method (40%) and the double distillation method (60%).

The 'eaux-de-vie' age separately as vintages in the ancient cellars of the maison Janneau, mostly in Limousin oak casks and are then blended (assemblage) before bottling.

## TASTING

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**Deep** golden amber colour, which reveals it's long maturation.  
Complex aromas of vanilla and liquorice on the nose.  
Round and full palate which creates a perfect harmony with a persistent finis which recalls the taste of Agen prunes.

## OCCASION AND STYLE OF DRINKING

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**Perfect** distillate as an after dinner drink, as a digestive, served in a tulip style of glass or a large balloon glass.

