Depuis 1711

CHÂTEAU DE LACQUY

Bas-Armagnac

Chateau de Lacquy, the oldest family-owned estate producing Armagnac, has been distilling hand-crafted Armagnac since 1711 from vines planted on an exceptional soil of light, tawny, marine sand with clay and shell sediments. Considered in France as one of the top producers of Armagnac, the estate continues its tradition of excellence by overseeing every step of production, only bottling what comes from its own vineyards, distillery and ageing cellars. Chateau de Lacquy Armagnacs are exclusively aged in French oak barrels of 110 gallons and free on any additives, such as colorant, sugar or wooded caramel. The present owner, Gilles de Boisseson, is the 10th generation to run Chateau de Lacquy.

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The Armagnacs of Chateau de Lacquy are renowned for their elegance, finesse, roundness, length in the mouth and great aromatic complexity. They are very feminine Armagnacs, without aggressiveness, very balanced, developing infinite varieties of aromas ranging from fresh or candied fruits to flowers, spices, tobacco, cocoa, vanilla, nuts, cream, toasted brioche, etc.

Each vintage is different from the next and offers a unique complexity.