

France, AC Armagnac Ténarèze  
**APOTHICAIRE ARMAGNAC 10 YO**



LIONEL OSMIN & Cie  
VIGNONNIERS DU SUD-OUEST

**"A wonderfully fragrant remedy for all your trouble"**

**Story** Armagnacs are origin-labeled wine distillates from Gascony, France. They reflect French characterfulness more than any other strong drink, because the producers are small and spread over a wide area and there is no industrial production at all. Lionel Osmin's relationships with the best producers in the area allow for a very pleasant mix, to which the Baco and Ugni Blanc grapes of the Ténarèze region bring a strong fruity flavour. After distillation, many years of maturation in casks gives depth and nuances to this "soul of wine". A pharmacy-inspired product that will remedy many minor ailments.

**Producer** A group of friends passionate about wines from Southwest France dreamed of creating a high-quality wine company that would elevate the distinctive wines of this region to greater recognition, following the model of Burgundy or the Rhône Valley. One of them is Lionel Osmin, and in 2010, an idea that no one had previously attempted became a reality. The area spans from the vast Irouléguay to Bergerac, Madiran to Marcillac. There are approximately 150 different grape varieties in the region, and a multitude of diverse soils and conditions further contribute to its richness. Lionel Osmin & Cie has become a guarantor for an impressive range of wines that can be characterized as discoveries. "I have chosen a challenging path, but I am truly devoted to Southwest France, and my goal is to offer only the very best," says Lionel Osmin.

**COLOR** Bright amber

**AROMA** Intoxicating, offers a charming cream fudge on the nose, fresh yellow plums, quince, jammed orange peels, ginger, nougat, white chocolate, leather and spices. Rich, refined, well-balanced and personal on the nose, but at the same time elegant

**TASTE** Rich and diverse, full-bodied and intense. True to its nose, but opens an even richer spectrum of nuances in the mouth as it warms up. Warm taste with dry fruit, fudgy, spicy and refined aromatic. Well-balanced and characterful armagnac

**TIPS FOR USE** At its best slightly chilled and accompanied by various desserts, based on chocolate or dried fruit, like Christmas cakes and puddings. An excellent digestive on its own and, of course, well-suited for quality cocktails. If you are a fan of fancy cigars, this is your drink.



<b>WINE TYPE</b>	Armagnacs	<b>PACKAGE SIZE</b>	12 bottle(s)
<b>GRAPES</b>	Baco 50% Ugni Blanc 50%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Lionel Osmin	<b>BOTTLE SIZE</b>	0,7 l
<b>ALCOHOL CONTENT</b>	40%	<b>PRODUCT NUMBER</b>	141008
<b>SUGAR CONTENT</b>	3 g/l		

**AVAILABLE FROM FOLLOWING WHOLESALERS**

