

# Armagnac

# SEMPÉ



## SEMPÉ ARMAGNAC

Armagnac is France's oldest brandy with the first written record of its existence dating back to 1411, thus predating Cognac by some 200 years. Sempé Armagnac is produced from white wine made from grape varieties carefully selected from the best vineyards in Armagnac. It is distilled only once through a copper alambic then aged in handcrafted casks made from the best French oak. These casks are stored in cellars where the Armagnac will slowly develop its body, bouquet and finesse under the careful eye of the Cellar Master.

### VSOP

Contains a strong concentration of fruit on the nose with a slight hint of prune and a fine amber color. Subtle aromas of plums and violets with a velvety finish.

### 15 YEAR OLD

Specially selected Armagnacs, aged at least 15 years, making this an exclusive blend. It has a smooth finish and an attractive gold color with superb texture and bouquet.

### GRANDE RESERVE

Ample and fruity nose with woody notes on the palate, growing slowly spicy on the finish. Possesses a wealth of aromas befitting such a superior product.

### SELLING POINTS

- France's Oldest brandy from the heart of the armagnac region
- Distilled solely from four grapes: Baco, Ugni Blanc, Folle Blanche and Colombard
- Aged in handcrafted French oak casks

**Pack Size:** (6 x 750ml)

**ABV:** 40%

**UPC:** 080368 548079

### SEMPÉ VINTAGES



A selection of vintage Armagnacs dating back to 1888, are stored in the Paradis cellar and are released for various occasions. These vintage bottles are individually packaged in an elegant wooden gift box and make the perfect gift to commemorate anniversaries, birthdays, holidays, historic celebrations, and more!