



SIGNATURE DE FRANCE 1983 VINTAGE

35 Years Old | Bas - Armagnac

The 1983 vintage is composed of an exquisite yet powerful blend that will captivate even the most sophisticated palate. Signature de France bears the seal of the House of Boinaud, establishing the traditional identity of prestigious Armagnacs and innovating in the spirit of family tradition. This Armagnac was made exclusively from a combination of 80% Ugni Blanc and 20% Baco grapes, subjected to a single column distillation. The vineyards are located in the municipality of Panjas, spreading over two terroirs, Boulbène where the soils are composed of heavy clay and small stones and Sables Fauves, rich in red sandy soil. The maturation process took place in 350-litre oak barrels, previously used for the maturation of Cognac. The whole range was bottled at cask strength and produced in limited quantities. Only 6500 bottles of the 1983 vintage are available.

Tasting notes

Color

Dark amber with reddish highlights.

Taste

Savoury spices with subtle notes of hazelnut and orange peel. Complemented by a delicate touch of vanilla.

Finish

Harmonious and elegant.

About Armagnac Signature de France Signature de France brand is produced by Maison Boinaud, one of the oldest and largest family-owned producers in the Cognac region with 420 hectares of vineyards and 41-stills distillery. Their cellars hold remarkable selections of eaux-de-vie from the prestigious Bas-Armagnac region. The range includes a variety of vintages and noble blends that have reached the peak of their maturity. The 24th generation at Maison Boinaud, currently represented by Rémi and Charles Boinaud strives to maintain the traditional identity of their prestigious spirits. From the vine to the glass, from creation to the tasting experience, every step of the process is meticulously supervised to ensure excellence in every drop of Signature de France Armagnac.