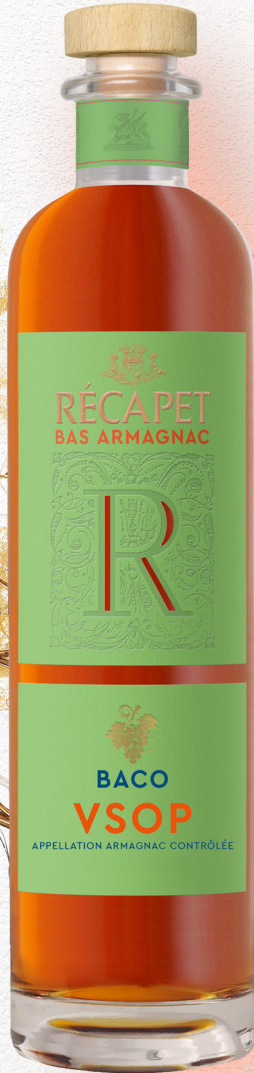


RÉCAPET VSOP

BACO



RÉCAPET VSOP

BACO

42%

BAS ARMAGAC

70 CL

DEGUSTATION

The nose is intense with aromas of peach, salted butter caramel, mirabelle plum, and speculoos.



PEACH
SALTED BUTTER CARAMEL
MIRABELLE PLUM
SPECULOS

The palate is rich and full-bodied with a long chalky finish, highlighting toasted, caramel, and peppery notes



CARAMEL
PEPPER

GRAPES

An interspecific breeding obtained in 1898 by François Baco between the folle blanche and the noah.



BACO

AGEING

Aged for a minimum of 5 years in 420-liter barrels made of French oak.



5 YEARS IN
FRENCH OAK
BARRELS