



VERT DE VIN MAGAZINE 2018



Veuve Goudoulin XO, Single Cask Bas-Armagnac

The nose is fruity, elegant, precise and offers a fine power. It reveals notes of dried lemon, dried lime zest and small notes of kumquat associated with small touches of peach, apple as well as discreet hints of flowers (white and violet), pâtisseries, cedar, rosewood, a discreet hint of exotic fruits / quenette and a very discreet hint of gray pepper. The palate is fruity, well-balanced, frank and offers straightness, precision, finesse, a small aerial side, a fine acid frame (in the background) as well as delicacy. Beautiful matter! On the palate, this Armagnac expresses notes of fleshy pear, jammy orange / marmalade and small notes of lemon zest associated with a hint of dried mandarin, kumquat, pâtisseries, caramelization, Zante currant, a discreet hint of exotic fruits / quenette as well as a very discreet hint of cedar and cigar. Good length and persistence. There are a hint of cocoa and roasting on the finish / persistence.

Score : 17+ / 20 (94-95 / 100)