



Maison fondée en 1827

Lapostolle

Jean Baptiste

XO



LAPOSTOLLE XO

Founded in France in 1827 by Jean Baptiste Lapostolle, the Bournet-Lapostolle family has been a creator and producer of high-end liqueurs, spirits and premium wines for over seven generations.

Jean Baptiste Lapostolle founded a distillery in Neauphle-le-Château, a small village near Paris. The distillery soon acquired a reputation for fine fruit liqueurs. But Jean-Baptiste could not have dreamed that more than 190 years later, his incipient business would have expanded to Chile, distilling another type of grape, the muscatel.

Named in his honor, Lapostolle Pisco is made from a selection of aromatic Muscat grapes double distilled in a copper alembic still brought especially from Cognac. The result is an intense, pure and smooth pisco.

THE PISCO COUNTRY: ELQUI AND LIMARÍ VALLEY IN CHILE

The grapes are sourced exclusively from the Elqui Valley and Limarí Valley, located both in the northern part of Chile.

The Elqui Valley is an area of great contrast, between stark desert mountains and fertile valleys. With a privileged climate, this area is a perfect region for agriculture and especially for the cultivation of grapes for pisco production. The valley has at least 300 days of sunshine a year and fresh water from the Andes Mountains. Its skies are one of the clearest in the southern hemisphere and free from pollution.

Limarí Valley is one of the most extensive areas for growing grape pisco varieties in Chile. The climate is cool and moderate with a strong influence from the cold Pacific Ocean. Morning coastal fogs, locally known as “Camanchaca” cross the valley coming inland from the Pacific Ocean and decrease the temperatures and block sunlight. This is one of the factors that help to preserve the natural acidity and allow the aromatic expression of Muscat grapes.

OUR GRAPES

We only use the most noble and aromatic Muscat grapes varieties:

- Pink Muscat (Rosado)
- Alexandria Musca

The grapes are grown on traditional Spanish pergolas, or “parrones”, from varying elevations ranging from sea level to over 4700 feet o.s.l and different types of soils and micro-climates.

VINIFICACIÓN Y DESTILACIÓN

Lapostolle XO is made from the double distillation of wine in small batches aged in french oak barrels; the result is a pure and smooth spirit.

In order to ensure the highest quality production our key points are:

- A state-of-the-art copper alembic still from Cognac, unique in Chile for pisco production.
- Adapted the technique of distillation from Cognac to ensure the best quality of alcohol is achieved while preserving the aromas from Muscat grape.
- Aging for 6 years in French oak barrels, some new, others used in cognac.

TASTING NOTES

Color: Bright and limpid, amber with coppery red reflections.

Nose: Fine and delicate nose with floral and fruity notes.

Palate: Pleasant round and silky attack. Full-bodied and very aromatic mouth, true to the nose Superb length with a very pleasant finish on light gingerbread notes.