



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
DISTILLED SPIRITS**

Date: June 03, 2014

Label Certificate Number: 873951

**Pursuant to the application of : AQUITAINE WINE USA LLC
Holder of permit/license number : S788383**

**Brand : CHATEAU DE LACQUY BAS-ARMAGNAC VSOP
Class : IMPORTED ARMAGNAC (BRANDY) FB
Vintage : N/A
Appellation : N/A
Style : N/A
Size(s) : 750ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 40% ALC/VOL
Tested Alc. Content : NA
TTB Number : 13309001000035**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o AQUITAINE WINE USA LLC
56 GYPSY LN
BERKELEY, CA 94705**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



Depuis 1711

CHÂTEAU DE LACQUY

Bas-Armagnac

—  VSOP  —

COMTE GILLES DE BOISSÉSON

750 ML

40% ALC BY VOL



TEXAS ALCOHOLIC BEVERAGE COMMISSION

CHÂTEAU DE LACQUY

APPELLATION BAS-ARMAGNAC CONTRÔLÉE

Château de Lacquy has been distilling hand-crafted Armagnac since 1711. Considered in France as one of the top producers of Armagnac, our estate continues its tradition of excellence by overseeing every step of production, only bottling what comes from its own vineyards, distillation facilities and ageing cellars. Distilled from Baco, Colombard and Folle Blanche grapes cultivated on an exceptional soil of light, tawny, marine sand with shell sediments, our Armagnacs are prized for their balance, elegance, expressive aromas of candied nuts, oak, spices, vanilla, dried figs and chocolate, and long and creamy finish. The present owner, the Count Gilles de Boissésou, is the 10th generation to run Chateau de Lacquy, making it the oldest family-owned estate in Armagnac.

Mis en bouteille au Château

Société d'exploitation du Château de Lacquy
40120 LACQUY - FRANCE

www.chateaudelacquy.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODUCE OF FRANCE

IMPORTED BY

AQUITAINE WINE COMPANY, LLC