



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: November 13, 2018

Label Certificate Number: 1037092

Pursuant to the application of : USA WINE IMPORTS INC.

Holder of permit/license number : S442977

Brand : ARMAGNAC CHATEAU DE LEBERON BRUT DE FUT

Class : IMPORTED COGNAC (BRANDY) FB

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 49.9% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 16260001000061

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.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o USA WINE IMPORTS INC.
285 W BROADWAY
NEW YORK, NY 10013**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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ARMAGNAC

CHÂTEAU DE
LÉBERON

*Appellation d'Armagnac contrôlée
Armagnac Fût n°53*

BRUT DE FÛT
Disilled in
1987
Aged 29 years in an oak cask

FAMILLE ROZÈS
*Propriétaires récoltants depuis 1820
42100 Cavaillon*

FÛT N°53 POUR 200 L BOUTEILLE N°

SINGLE CASK, CASK-STRENGTH, UNFILTERED, NO ADDITIVES

40.0% ALC/VOL. PRODUCT OF FRANCE 750 ML

BRUT DE FÛT
Disilled in
1987
Aged 29 years in an oak cask

*Des conditions climatiques difficiles nous conduisent
à une distillation au degré élevé. Une eau-de-vie
puissante aux notes affirmées, douce d'orange,
gingembre confit, cèdre et aux tanins soyeux.*

The Château benefits from a unique
micro-terroir: its vines are deeply rooted in
the Baise river's alluvial sediments made of
sand and gravel, and face south for maximum
sun exposure. The vineyard is exclusively
composed of old vines.

Château de Léberon only bottles Armagnac
at cask strength, without any additives
(no flavouring, no coloring...) nor sugar.
This is our "triple zero" policy. Bottled
without filtration, this Armagnac is
the purest expression of its terroir (soil, grape
varieties and know-how).

Single Cask
Grape variety:
Ugni-Blanc (65%) - Colombard (35%)
Distillation: continuous in a small Armagnac still
Aging: in a single 400 liters oak cask
Type of oak: Gascony
Bottled and packaged by hand at the castle,
without filtering in.

www.chateau-leberon.com

IMPORTED BY: USA WINE IMPORT, LLC
New York, NY

FBI

GOVERNMENT WARNING:
Q ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD
NOT DRINK ALCOHOLIC BEVERAGES IF THEY ARE PREGNANT.
Q CONSUMPTION OF ALCOHOLIC BEVERAGES MAY IMPAIR YOUR
ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY
CAUSE HEALING DELAYS.

40.0% ALC/VOL. 750ml

PRODUCT OF FRANCE