

Armagnac De Montal 2003

What Is Armagnac?

Armagnac is considered to be the oldest spirit produced in France, dating back some six hundred years. De Montal has crafted Armagnac for many years and is considered a modern master.

Armagnac is a grape brandy from the Gascony region of southwestern France. Its closest relative is Cognac, another grape brandy from an appellation located about 100 miles north of Armagnac.

Even though it is related to and often confused with Cognac, Armagnac is very different with regards to its grapes, *terroir*, distillation, *élevage*, blending, aromas, tastes and textures. In truth, France's two finest brandies made from wine are not very much alike at all.

Armagnac pre-dates Cognac by about 150 years but never achieved the widespread sales figures that its relatives in the Charente obtained.

Armagnac was one of the first areas in France to begin distilling spirits, but the overall volume of production is far smaller than cognac production and therefore is less known outside Europe. Some joke that the French themselves drink Armagnac and export Cognac (only about 3% of Cognac remains in France).



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Retail Price: \$109.60

(Price subject to change without notice)

Product # 11426

Release Date: Oct 29, 2022

Armagnac

De Montal 2003

Varieties: Colombard for the fruit, Folle Blanche for finesse, Baco for the structure, the full-bodied aspect of the future eau-de-vie and Ugni-Blanc for its aromas.

Vintage: 2003

Region: Southwest France

Distillation: In our 3 copper stills named Athos, Porthos & Aramis (under the look of D'Artagnan) . Our continuous method, allows us to maintain the complexity of the various grape varieties distilled.

Early distillation (from the beginning of November to the end of December at the latest), to extract the most aroma possible from the wine.

Made By: Compagnie Des Produits de Gascogne

Ageing: In oak barrels made with oak from Gascony and Allier. The selections are made from among our 750 casks (400 liters barrels) and 50 tuns.

Alcohol: 40%

Tasting Notes: Amber colour, intense nose of nuts, surrounded by a woody and spicy character. Open and full bouquet with a touch of vanilla and crystallized orange.

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ACCOLADES:

Tony Aspler—92 points

“Coppery-amber in colour; lifted bouquet of dried apricot and grilled nuts with vanilla oak spice; rich and full on the palate with flavours of toffee, caramel, tobacco and dried fruits. Lovely mouth feel; sustains well on the palate to a warm, satisfying finish of unconscionable length”. Tasted Sept 2022

Dean Tudor— 93 points

“Comes in a red gift box for the Christmas holidays. There are about 181 producers, and many make single vintage bottlings (unlike in Cognac). Hence, there are many bottles of older Armagnac brandies (10, 15, 20, 30 year olds) that sell everywhere in the world -- but in small lots. Montal's 2003 was aged a minimum of 20 years in oak. Armagnac sells well in Quebec -- they recognize a bargain. Extremely aromatic with overtones of caramel, vanilla, dried fruits, and oak character. Exceptionally smooth on the mid-palate and great soft length on the finish.” Tasted Sept 2022

With its distinctive bottle and red wood box, De Montal Grand Bas Armagnac remains the gold standard for gift giving. Single vintages are unique to Armagnac and are collectible. This year's 20 yo will be making its 23rd anniversary in the Holiday release.