

# Armagnac De Montal 2004

## 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: \$118**  
(Price subject to change without notice)  
**Product # 11426**  
**Release Date: Oct 21, 2023**

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**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:** 2004

**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—93 points

“ Deep amber in colour; spiry, toasty, spicy, vanilla, nutty, caramel nose, with dried fruit in the nose with a note of orange peel; rich and full on the palate, lovely mouthfeel and good length.” Tasted Sept 2023

### Dean Tudor— 93 points

“2004 is a blend of colombard, folle blanche, baco, and ugni blanc in a continuous distillation. Extremely aromatic with overtones of roasted nuts, caramel, vanilla, dried fruits (such as apricots), and oak character. Exceptionally smooth on the mid-palate and great soft length on the finish. 40% ABV. Watch for it in the LCBO's Holiday release Oct 21 or Nov 4. “ Tasted Sept 2023

### Michael Godel—95 points

Armagnac De Montal receives its very character having been aged in 100-gallon oak vats from local Monlezun and Frêche forests. The natural reduction process is known as “la part des anges,” a matter of eau-de-vie evaporation. The exchange is permanent and essential, between eau-de-vie, wood fibre and the air. The result is freshness locked in and this wild fantasy to include a mixed gastronomy of aged cheese, charcuterie, nuts, pickles and mustard aromatics. What follows is a ghost pepper spiciness but also a smooth mouthfeel with candied, brandied beauty. No holiday celebration could be subdued by a short pour for guests of something both thoughtful and special. Tasted November 2023.