

Armagnac De Montal XO

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. In contrast to commercial sales, however, the independent producer of Armagnac has always commanded a more important restaurant presence and level of connoisseur appreciation.



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Armagnac De Montal XO



Retail Price: \$106.85

(Price subject to change without notice)

Product # 21564

Release Date: Sept 25, 2021

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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: NA

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: La Compagnie 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 tons.

Alcohol: 40%

Colour: Having spent its youth in oak barrels from Gascony, this minimum age 10-year-old Armagnac has a powerful nose with notes of apricot and spices. On the palate, a slight rancio appears followed by vanilla and candied plums.

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ACCOLADES

Wine Align— John Szabo 95 points

“The top expression from the Les Hauts de Montrouge cooperative that we see here in Canada, the branded De Montal XO is indeed the most complete and complex Armagnac on offer, still featuring a lick of fruit, if all dried apricots, and burnt orange peel, alongside treacle and honey-roasted nuts, crème caramel and Bourbon vanilla, like a wintry cocktail all on its own. The palate is firm, full and fiery, but not aggressive, expansive and mouth-filling, with excellent length. This really shows what the art of blending can do - a complete and complex expression.” Tasted Dec 2021.

Tony Aspler— 93 points

“Copper colour with an amber-orange tint; toasty, lavender, butterscotch bouquet; creamy, vanilla and caramel flavour with spicy, nutty, tobacco leaf notes, finishing on a flourish of mocha”. Tasted July 2021

Dean Tudor— 93 points

“Comes in a wooden gift box (it's that time of year again). From the producers of the finest Armagnac in the region. Armagnac has only 10% of the production of Cognac; it has a single distillation only. Uses all four grape varieties allowed. Comprised of about 12 years-old distillates, deep nose of roasted nuts, full fruity flavours with a soft peachy off-dry finish. Some mocha is evident. 40% ABV. A steal at this price.” Tasted August 2021