

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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Retail Price: \$112.00

(Price subject to change without notice)

Product # 21564

Release Date: Fall 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 ENTHUSIAST— 93 Points

Within the curvy, regal-looking bottle with the royal crest—more Cognac style than modest Armagnac—is a silky, vanilla--forward brandy that resonates into a powerful finish with bold notes of clove, cocoa, espresso and cigar tobacco. Savor alongside dark chocolate. Tasted Dec 2012

Paris Concours General Agricole—2018 Silver

De Montal has high brand identity, with the VSOP, XO, Hors d'Age and 20yo vintage in the system. Packaged in the traditional de Montal wood box with a clear window. This well-made wooden box is a keeper for the hobbyist, making it environmentally positive. Also, the box makes it easy to wrap and gift.

