

Armagnac De Montal 1947 AOC Bas-Armagnac

What Is Armagnac?

Armagnac is considered to be the oldest spirit produced in France, dating back some seven 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: \$3,099.95

(Price subject to change without notice)

Product # 55269

Release Date: June 10, 2017

Armagnac De Montal 1947

AOC Bas-Armagnac

Region: Southwest France

Made By: Compagnie Produits de Gascogne

Terroir: the Bas-Armagnac is recognized among connoisseurs for its scent of fruit, notably plum. It's the best terroir for Armagnac.

Grape Varieties: Colombard for the fruit, Folle blanche for finesse, Baco for structure (the full-bodied aspect of the future eau-de-vie) and Ugni-Blanc for its aromas (from plots of limited yield).

Distillation: in our three cooper stills (named Arthos, Porthos and Aramis) by continues method, which allows maintaining 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 possible aroma from the wine.

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%

Tasting Notes: Full bodied Armagnac where the aromas of walnuts, cocoa and leather blend together. Lovely finesse on the nose that intensifies after breathing. The mouthfeel is round with mellow tannins. Slight notes of prunes and quince add to the complexity that is fine in the mouth with softness and length.

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NOTICED: THE ORIGINAL FRENCH BRANDY

“Though it’s often underestimated, Armagnac is emerging as an appealing Cognac alternative.”

*Christine Sismondo
The Globe and Mail
Sep. 10, 2016*

