

Armagnac De Montal VSOP AOC Bas-Armagnac

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: \$56.70
(Price subject to change without notice)
Product # 618496
Permanent Listing

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Region: Southwest France

Made By: 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%

Style: medium & fruity

Notes:

From Bas Armagnac, this is a blend of Armagnac up to 20 years old matured in French oak. Orangey amber in colour, it has a bouquet of fresh yellow plum and vanilla with hints of orange peel. On the palate, it's plummy and rounded with spiced, woody notes. Quite mellow, with medium body and intensity, it's a pleasantly robust go-to Armagnac for all occasions. (Margaret Swaine, 2013)

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ACCOLADES:

WineAlign: John Szabo- 90 points

“From the largest producing cooperative in the Armagnac region, the brand De Montal has been a long-standing addition to Ontario shelves, often the only regularly available representative of the appellation. Fortunate, then, that the product is solid, featuring the fiery spirit for which Armagnac is known, less refined and more visceral than Cognac. This medium-pale bottling at the entry-level has plenty of depth and power, and alcoholic heat, with the burnished flavours of old wood, vanillins and caramelized apples with the bite of aguardiente. Length and depth are very good. Solid, representative, without changing the world.” Tasted December 2021.

Wine Align: Steve Thurlow—90 points

“The distillery/winery Les Hauts De Montrouge is in Nogaro in SW France. It was established in 1963 and today has over 60 producers as partners with over 1200 hectares of producing vineyards under its control. This golden amber spirit comes from the Bas Armagnac region and has been matured in 100-gallon Armagnac oak vats made of white oak trees taken from the nearby Monlezun and Frêche forests. It is a blend from many casks and some has been maturing for up to 20 years. The delicate nose shows yellow plum fruit with caramel, baked lemon and orange peel with some mild spice notes. It is mellow and round with a fine balance and is a good entry level example.” Tasted November 2021.