

Armagnac De Montal 2000

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.

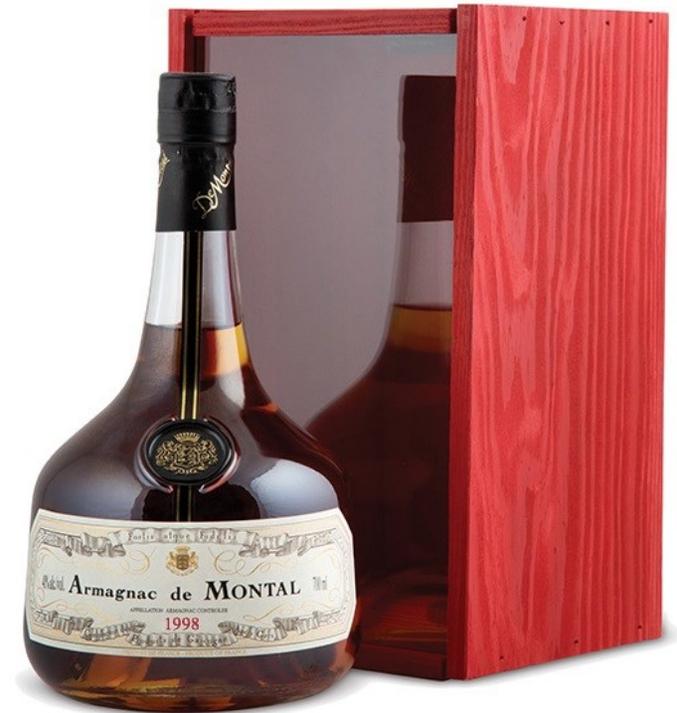
Armagnac pre-dates Cognac by about 150 years but never achieved the widespread sales figures that its relatives in the Charente obtained.

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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Armagnac De Montal 2000



Retail Price: \$99.95

(Price subject to change without notice)

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Release Date: TBA

Armagnac

De Montal 2000

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: 2000

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.

Armagnac

De Montal 2000

With its distinctive bottle and red wood box, De Montal Grand Bas Armagnac remains the gold standard for gift giving. Single vintages are unique to Armagnac and are collectible. This year's 20 yo will be making its 21st anniversary in the Holiday release.

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. The new vintage each year becomes a collectible for the spirits enthusiast. Also, this well-made wooden box is a keeper for the hobbyist, making it environmentally positive. The red colour is food grade and the box make it easy to wrap and ship.

