



# Floc de Gascogne Delord

Born in 1875, Prosper Delord started the company as an itinerant distiller. He gained a reputation for his dedication and expertise by carting his traveling pot still around to the farms in the Bas Armagnac region. When his son Gaston took over in 1925 he officially founded the company and established the business as a permanent site in Lannepax.

Today, great-grandsons Jerome & Sylvain carry on the same tradition, having established a reputation for quality that is unsurpassed. Owners of a prime 30 hectare vineyard in the heart of the Bas Armagnac, (widely known as the 1st Cru), they have been distilling, ageing and blending their eaux-de-vie the exact same way their fore-fathers did.

Their ageing cellars contain Armagnacs dating back to 1904. When touring the distillery and ageing cellars, it feels as if time has stopped and you almost expect to see great-grandfather Prosper coming around the corner pulling his itinerant pot still with the help of his two cows.



## Floc de Gascogne

The traditional aperitif of the Gascogne region, Floc is a blend of local sweet grape juice and Armagnac. Its production is protected and overseen under an AOC or Appellation d'Origine Contrôlée, ensuring Floc meets the highest standards.

At around 18% alcohol, it is a great way to prepare your appetite before the main meal, with foie gras, or to enjoy with fruit for a refreshing dessert.

### Tasting Notes:

#### Red:

Aromas of raspberry and red fruits.

#### White:

Aromas of citrus, dried fruits and honey.



Melon with floc rouge.