

Armagnac vs. Cognac

Traditional Armagnac

Geographical situation : Southwest of France, inland, close to the Pyrenees mountains. The best grapes are grown on sandy soil and benefit from a warm weather.

Grapes : Ugni Blanc, Bacco, Colombard, Folle Blanche

Distillation : single distillation in a column still (although double distillation is also allowed since 1972), at low degree of 54 to 58% vol.

Reduction : traditional Armagnacs are usually hardly reduced (unless sold young) because of their lower distillation degree.

Wood Ageing : Limousin (for vanilla and tannins) and/or black Gascon oak (for tannins, spices and color)

Tasting Notes :

- aromas and notes of prunes, orange peel, quince, cocoa, almonds, figs and walnuts, spices and natural sweetness.
- rich and fat texture
- feels more fruity, hearty, rustic

Production :

About 6 Million bottles / year

US consumption :

206 613 bottles / year



Traditional Cognac

Geographical situation : Southwest of France, on the Atlantic Ocean. The best grapes are grown on chalky soil and enjoy mild temperature and salty mist from the sea.

Grapes : 98% Ugni Blanc

Distillation : the law requires all Cognacs to be distilled twice in a charentais still at a degree of 70% vol. at the end of the second pass.

Reduction : Cognacs need to be reduced with water because of the higher degree of the distillation.

Wood Ageing : Limousin (for vanilla and tannins) or Tronçais oak.

Tasting Notes :

- aromas and notes of flowers and citrus fruits, overall more subtle because of the double-distillation.
- overall lighter in aromas and texture,

Production :

About 160 Million bottles / year

US consumption :

47 Million bottles / year

