

Dartigalongue

Bas Armagnac



Classic Line



Vintages
Celebration Collection

The Oldest House in Bas Armagnac



Cuvée Louis Philippe



25 Year Old



Photo prise en 1910

“My Armagnac,
my strength”

(Family motto)

More than 170 years of history...

The Dartigalongue family started to distill in 1813. In 1838, Pascal Dartigalongue founded the first Maison d'Armagnac in Nogaro, in the heart of Bas Armagnac region. In 1870, his son Joseph acquired a big vineyard in Salles d'Armagnac, near Nogaro.

In 1978, his great grandson Pierre Dartigalongue created his Museum in Nogaro near the distillery, which houses all the archives of Maison d'Armagnac, including all correspondence since 1838 as well as a fascinating collection of Vieux Armagnacs in their original bottles, dated 1829, 1848, 1852, 1870 and 1900.

The product line...

X.O: Aged 10 years old in barrel.

Warm and honey gold color; scents of almond paste and fruits; on the palate, the wood is light and not overpowering, allowing some flavors of tropical fruits, apricot and vanilla; the finish is medium long and elegant.

- **94 points**, *Wine Enthusiast*, 2012
- **93 points / Highly Recommended**, *Ultimate Spirits Challenge 2011*
- **4 stars / Best Buy**, *Spirit Journal*

Hors d'Age: Aged 15 years old in barrel.

Deep amber color; scents of baked apples, butter and black oak; the palate is vibrant and generous, featuring again the baked apples, the oak and then some toffee and vanilla with some hints of tobacco toward the end; the finish is long, fat and silky.

- **5 stars / Highest Recommendation**, *Spirit Journal 2018*
- **Gold medal**, *San Francisco Spirits Competition, 2016*
- **94 points / Finalist / Exceptional**, *Ultimate Spirits Challenge 2012*
- **Gold Medal / Exceptional**, *Beverage Testing Institute 2011*
- **93 points**, *Wine Enthusiast*

25 Year Old Grande Eau-de-Vie: Min. 25 years old.

Vanilla, dried fruits, spices on the nose, as well as white flower notes after a short aeration. The palate is intense, developing aromas of dried fruits, spices, hints of “rancio,” with a wonderful licorice finish. Very subtle and elegant extra old blend.

- **97 points / Chairman's Trophy / Extraordinary / Ultimate Recommendation**, *Ultimate Spirits Challenge 2017*
- **5 stars / Highest Recommendation** (Paul Pacult, *Spirit Journal*, 2017)

Cuvée Louis Philippe: A special blend of Armagnac over 32 years old composed of 5 vintages, 1979, 1983, 1986, 1992, and 1994, to celebrate the 180th anniversary of the house. 42%

Refined and expressive nose which opens with notes of white flowers, honey, blond tobacco and spices. With some aeration, subtle notes of rancio and leather appear. The palate opens with silky tannins that develop to reveal candied fruits and a beautiful freshness perfectly integrated with the alcohol. A remarkably long finish with a delicate balance of licorice and light smokiness. A spirit that has reach its apogee! Enjoy on its own or pair with a cigar.

The Celebration Collection, a line of vintaged Armagnacs bottled at cask strength. Please inquire which vintages are currently in stock.