

# Marie Duffau Bas Armagnac



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. He later married Marie Duffau and in 1925, they officially founded the company with their son Gaston and established the business as a permanent site in Lannepax. The Armagnacs were sold under the 2 names Delord or Duffau.

Today, great-grandsons Jerome & Sylvain carry on the same tradition, having established a reputation for quality that is unsurpassed. Owners of a prime 20 hectare vineyard in the heart of the Bas Armagnac, (widely known as the 1st Cru), they have been distilling, aging and blending their eaux-de-vie the exact same way their grandfather did.

Their aging cellars contain Armagnacs dating back to 1904. When touring the distillery and aging cellars, it feels as if time has stopped and you almost expect to see grandfather Prosper coming around the corner pulling his itinerant pot still with the help of his two cows. Even though the company's main business name is still Delord, they have always been selling under both names Delord or Marie Duffau.

## The great success of Marie Duffau Armagnac is owed in part to:

- Use of high quality fruit, harvested from the best soils of the Bas Armagnac.
- No use of pesticides or fertilizers
- A good use of the grape varieties: 70% Ugni blanc (gives a good foundation), 20% Baco (gives roundness), 5% Colombard (herbal aromas) and 5% Folle Blanche (floral notes)
- A particularly slow single distillation process
- A distillation at low temperature (around 54 to 58 degrees), which enables more flavors, fatty acids and character to remain in the spirit.
- A distillation in small batches
- Use of 10% Gascon oak to give good tannins, darker color and beautiful spices.



## Marie Duffau Bas Armagnac Napoleon:

Min. 6 years old. Flavors of cocoa, orange rind, cake batter and vanilla. Soft tannins on the finish and a touch of rancio to come.

- **92 points / Highly Recommended** (Ultimate Spirits Challenge)
- **Top 50 Best Buy Spirits 2006 & 2007; Highly Recommended/Best Buy** (Wine Enthusiast)
- **4 stars / Highly Recommended / Best Buy** (Spirit Journal, P. Pacult)

## Marie Duffau Bas Armagnac Hors d'Age:

Min. 12 years old. Rich flavors of toffee, old oak, pitted plum and raisins; elegant rancio and long round finish.

- **Chairman's Trophy, 97 points, Great Value** (Ultimate Spirits Challenge 2019)
- **94 points; Top 10 Best Armagnacs** (Wine Enthusiast)
- **"...Handsome, concentrated..." / 4 stars / Highly Recommended** (Spirit Journal, P. Pacult)

## Marie Duffau Bas Armagnac Vintage 1979:

Aged 30 years in oak barrel. Old copper color with orange hues, shiny and limpid. The nose is rich with silky aromas of vanilla, cocoa, butter and warm wood. In the mouth, the flavors remain centered around the vanilla and oak wood flavors with addition of fruit pit and walnut. The finish has very pleasant and persistent notes of rancio and butter. 43% Alcohol

- **91 points, Excellent, Highly Recommended** (Ultimate Spirits Challenge 2018)
- **4 stars, Highly Recommended** (Spirit Journal 2018)



**Marie Duffau -  
The fastest selling  
Armagnac in the USA**