

# DELORD

## Blanche Armagnac



The newest official  
AOC from the  
Armagnac terroir.

Born in 1875, Prosper Delord started the company as an itinerant distiller and gained a unsurpassed reputation for his dedication and expertise.

Today, great grandsons Jerome and Sylvain carry on the same tradition.

Owners of a prime 30 hectare vineyard in the heart of the Bas Armagnac, (known as the 1st Cru), they have been distilling, aging and blending their eaux de vies the exact same way their grandfather did.

### What is Blanche Armagnac?

The BLANCHE, new A.O.C “Appellation d’Origine Contrôlée” approved in 2005, is the renaissance of a traditional Armagnac eau-de-vie rekindled by the producers. Coming from the same Armagnac terroir, it is the result of a thousand year old savoir-faire of distillation.

The new AOC defines the production conditions of the Blanche:

- It can only be produced in the Armagnac zone from parcels of vines already identified.
- It can be produced with the 4 main grape varietals from Armagnac: Ugni Blanc, Baco, Folle Blanche or Colombard.
- It must be kept in inert containers as soon as the distillation is finished and can only then be considered for assessment after 3 month of maturation.

### About Delord Blanche Armagnac

Delord Blanche is made exclusively from Colombard grapes grown on Delord’s vineyard in the Bas Armagnac. It’s unusual as most Blanche are blends of the 4 main grapes.

Delord’s main objective in making a Blanche is to preserve the fruity and floral aromas of the young wine. This can be achieved by doing a very early distillation. The Colombard varietal gives a lot of roundness to the young eau de vie and a lot of fragrant aromas and notes such as apple blossom, pear drop, red grapefruit and herb.

In order to preserve these aromas, the flavors and the crystal-clear and limpid aspect, Delord’s Blanche is then kept in inert containers for at least 3 months to mature and acquire roundness. During its maturation, Delord works on the eau-de-vie to lower its alcoholic degree and aerating it in order to bring out its fruitiness and roundness in the mouth.

### How to serve?

Delord’s Blanche is rich and fruity, strong and round, and therefore can be consumed in a variety of ways.

- Pure, at room temperature, chilled or with an ice cube, just so you can appreciate the true beautiful flavors and roundness,
- With caviar, smoked fish and numerous desserts such as lemon tart, key lime pie, tarte tatin and lemon sabayon.
- In a variety of cocktails; it usually marries well with citrus flavors, red berries, kiwi and also chocolate.

### What the reviews say...

- Gold Medal - Talents d’Armagnac, France
- 5 stars / Highest Recommendation - Spirit Journal, Paul Pacult
- 93 points / Excellent / Highly Recommended - Ultimate Spirits Challenge
- Gold Medal - Concours General Agricole, France