

Dartigalongue

BAS - ARMAGNAC



“My Armagnac,
my strength”



The Oldest House in Bas Armagnac

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.

A reputation for aging...

Over the years, Dartigalongue developed a reputation for blending and aging.

They have many cellars, some are upstairs and dry, some are below ground and humid, some are at ground level and somewhere in between humid and dry. This affects the aging brandies in markedly different ways.

They use Gascon oak, a very local oak that is known to bring spice and color.

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.

- **Gold medal, Bartender Spirits Awards, 2021 - 96 points** (*Wine Enthusiast 2021*)
- **4 stars / Best Buy, Spirit Journal, 2018 & 2001**

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.

- **94 points** (*Wine Enthusiast 2021*) - **5 stars / Highest Recommendation** (*Spirit Journal 2018*) - **Gold medal** (*San Francisco Spirits Competition, 2016*) - **94 points / Finalist / Exceptional** (*Ultimate Spirits Challenge*)

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** (*Wine Enthusiast 2021*) - **Gold medal** (*Consumer Choice Awards 2021*) - **97 points / Chairman's Trophy / Extraordinary / Ultimate Recommendation**, (*Ultimate Spirits Challenge 2017*) - **5 stars / Highest Recommendation** (*Paul Pacult, Spirit Journal, 2017*)

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

Refined and expressive nose with notes of white flowers, honey, blond tobacco, spices, and subtle notes of rancio and leather. The palate opens with silky tannins that 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 vintage Armagnacs bottled at cask strength. Please inquire for current stock.

Vintage 1980:

- **96 points, Finalist.** (*Ultimate Spirits Challenge, 2020*)

Vintage 1989:

- **98 points, Chairman's Trophy, Top 100 Spirits.** (*Ultimate Spirits Challenge, 2021*)



“Vintages are typical in Armagnac and Dartigalongue has an impressive collection.
The best sommeliers in the world choose Dartigalongue...” Amanda Garnham.

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Ghislain Laffargue
(Maitre de Chai)

Benoît Hillion
(Directeur)

Armagnac Experience...

Special selection for cocktails...

Maison Dartigalongue is resolutely turned towards the future. It proves it by offering a range made up of young Bas-Armagnacs, dedicated to the preparation of cocktails.

Benoît Hillion, director of the Dartigalongue house and nephew by marriage of Françoise Dartigalongue, and Ghislain Laffargue, cellar master at Nogarô since 1990, have shaped the destiny of these eaux-de-vie to offer Armagnacs perfectly suited to consumption on ice, or in cocktail. This range reveals the typicity of the Armagnac distillation produced in small artisanal Armagnac stills.

Terroir: sandy-loamy soils of Bas Armagnac

Grapes: Baco 22A, Ugni Blanc, Folle Blanche

Distillation: single distilled in a traditional Armagnacais column still to 58% vol.

UN-OAKED ARMAGNAC

The aromatic richness of Armagnac derives from a process of continuous distillation in a short column still, invented in the 19th century in Gers by Sieur Tuilliere. This method of distillation produces fruity and round eaux-de-vie, particularly suited to Blanche Armagnac.

Gradual reduction with water over the period of 3 months in a stainless-steel tank, earning the name "Unoaked." Not aged in oak barrels. Subtle aromas of pear, apple, and white flowers. The palate is round, with a velvety texture and a finish of sweet almonds. Enjoy neat, on ice, or subbed for any white spirit in your favorite cocktail.

DRY-CELLAR ARMAGNAC

Dartigalongue is one of the rare Armagnac Houses with "dry" cellars. Their dry cellar, located in the attics, is subject to wide temperature variations, from 104° in the summer to 38° in the winter. This produces eaux-de-vie with a pure, soft, and well-defined character.

Aged a minimum of 2 years in local Gascon oak, exclusively in our dry attic cellar, earning the name "Dry Cellar." Delicate aromas of vanilla, prune, and peaches. The palate is very intense and concentrated, with marked notes of spice on the finish. Enjoy neat, on ice, with ginger ale or in a cocktail.

DOUBLE-OAKED ARMAGNAC

Our Armagnacs are aged in barrels crafted by our local coopers and made from Gascon oak, which comes from the nearby Southwestern forests. With this experiment, we desired to enhance the remarkable aromas typical of Gascon oak with a double maturation in new barrels.

Aged a minimum of 4 years in two maturations, earning the name "Double Oaked." The first aging is done in heavily toasted new Gascon oak; the second in new Gascon oak with a special toasting level. The palate is rich with toasted bread, cacao, spices, and roasted flavors. Enjoy: neat, paired with dessert, or in an Old Fashioned Cocktail

- 95 points (Wine Enthusiast 2021) 93 points, Finalist; Great Value (Ultimate Spirits Challenge, 2022) 92 points, Gold (Bartender Spirits Awards, 2022)

ORGANIC ARMAGNAC

Certified Organic wines. Baco 22A and Folle Blanche grapes. Natural yeast fermentation. No sulfites. Non-chill-filtered. To further their sustainability, the packaging is 100% sourced in France. Lightweight bottle and recycled labels.

Maturation for an average of 8 years in local Gascon oak (medium & strong toasting) in humid, dirt floor cellars. Aromas of stone fruits, vanilla, and toasted oak. A round, full-flavored blend. Pairs well with "mousse au chocolat" or a tarte tatin.