

# 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 warm weather.

**Producers:** 40 Armagnac houses, 800 winegrowers. Armagnac did not initially benefit from the Bordeaux wine trade and the salt trade brought about by the English and the Dutch sailors.

**Grapes:** Ugni Blanc, Baco, Colombard, Folle Blanche



**Distillation:** About 120 stills. 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 Aging:** Limousin (for vanilla and tannins) and/or black Gascon oak (for tannins, spices and color)

**Vintages:** Armagnac does not strictly regulate vintages. Armagnac invented the idea of “cask-strength”

### Tasting Notes:

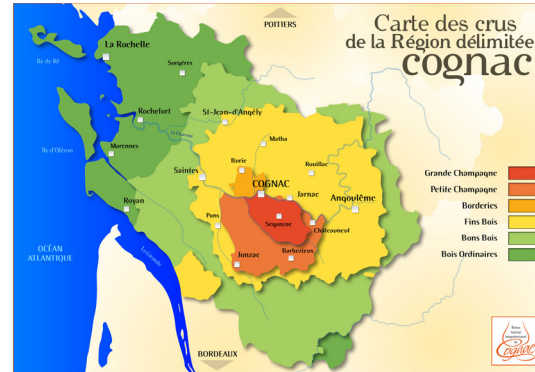
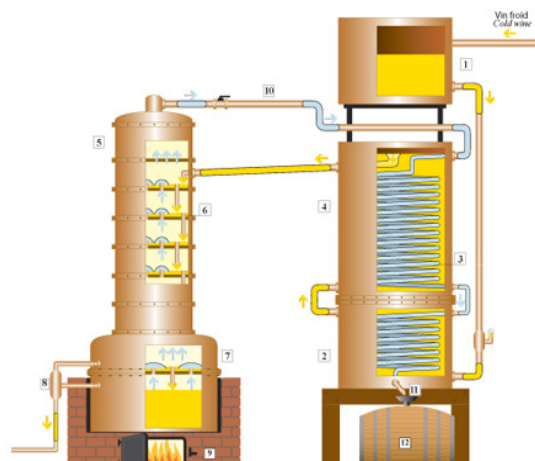
Aromas and notes of prunes, orange peel, quince, cocoa, almonds, figs and walnuts, spices and natural sweetness. Rich and fat texture, fruity, hearty, rustic and complex

### Production:

About 7 Million bottles / year in 2021

### US consumption:

219,000 bottles / year in 2021



## 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.

**Producers:** 266 Cognac houses, 4,300 winegrowers. Many big and powerful houses. Cognac, by its location, benefited from the Bordeaux trade and salt

trade brought about by the English and the Dutch sailors.

**Grapes:** 98% Ugni Blanc

**Distillation:** 3000 stills . 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 Aging:** Limousin (for vanilla and tannins) or Tronçais oak. Very few cask-strength Cognacs.

**Vintages:** Vintage production is very regulated by the BNIC, and also very costly, so there are very few vintages available.

### Tasting Notes:

Aromas and notes of flowers, citrus, peach, dried fruits, overall more subtle because of the double-distillation. Overall lighter in texture, but rich and long in flavors.

### Production:

About 376 Million bottles / year in 2021

### US consumption:

115 Million bottles / year in 2021

