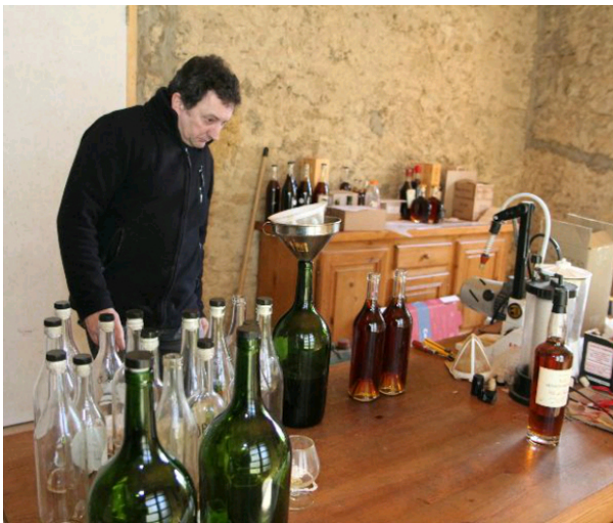


ERIC ARTIGUELONGUE

Previously a Cellar Master at a renowned Armagnac estate (let's just say its name rhymes with Château de Laubade), Eric Artiguelongue struck out on his own in 2005 to create his own line of brandies. With over 30 years of experience maturing and blending Armagnac, Eric is able to offer some of the appellation's greatest undiscovered gems. Purchased in minute quantities from small growers-distillers, the Armagnacs Eric works with are aged in oak barrels until they have reached their optimum quality and then stored in glass to maintain their peak condition. Eric then bottles the Armagnacs himself. In a region often stymied by tradition, Eric's Armagnacs excite in all their un-manipulated glory. There's no use of boise, caramel or sweeteners here.



The VSOP is bright and vibrant, composed of Colombard, Folle Blanche and Ugni Blanc, while the XO and vintage offerings also include Baco. This is limited production Armagnac. Only 90 bottles of each the 1985 and 1974 were imported into the US in 2015.

ARMAGNAC VSOP:

This blend, not too much marked by the presence of wood tannins, reveals mainly primary aromas such as prunes, candied orange peel and quince. This blend is still fairly "brut", nervous but suave and delicate.

ARMAGNAC VSOP



Base Ingredient/Mash: 80% Ugni Blanc / 10% Colombard
/ 10% Folle Blanche

Still Size & Type: 1500 liters copper pot still -
strolling/ambulant alembic "Armagnacais" going from
property to property - artisanal production

Fermentation: each grape varietal is fermented separately

Distillation: single distillation with "Armagnacais" still

Blending: blend with "petites eaux" (distilled water + 5
years Armagnac) of 25° vol/alc once year / 3 times
progressive blend depending on the evolution of the eaux-
de-vie

Maturation: 5 years

Cooperage: Gascony oak from the "Monlezun Forest"

Filtration: plate ("filtration sur plaque") filtration:
temperature control with gradual reduction of temperature
down to -5° for 1 week, then 1 micron filtration and
temperature stabilization at 20° before bottling

Alcohol: 40%

Production #s: about 2500 cases per batch

Country: France

Region: South West

Sub Region: Gascony - GERS

Spirit Style: AOC Bas-Armagnac

Distiller: St Martin (strolling alembic)