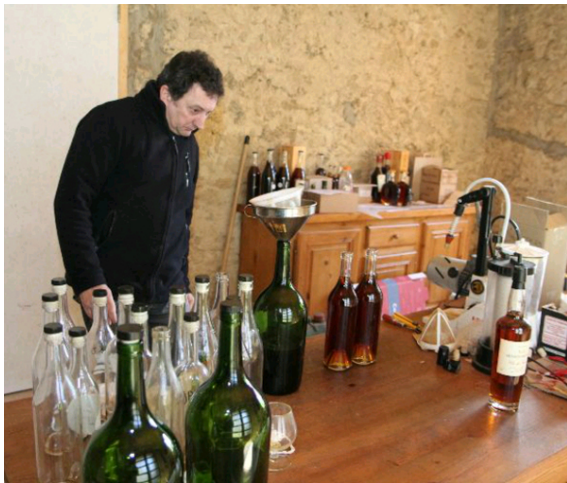


ERIC ARTIGUELONGUE

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 XO 15-YEARS-OLD: The nose of this Armagnac reveals a great character. Yet, the alcohol becomes more supple, tannins are getting refined and the aromas more precise. Candied fruit, warm prunes with chocolate hints in the background are combined to reveal a complex and well-structured Armagnac. Still impetuous, this eau-de-vie gains in complexity after a few minutes aeration in the glass. Its long length reveals the great quality of this subtle blend.

ARMAGNAC XO

15-YEARS-OLD



Base Ingredient/Mash: 60% Ugni Blanc / 10% Colombard / 10% Folle Blanche / 20% Baco

Still Size & Type: 1500 litres 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 +15 years Armagnac) of 25° vol/alc once a year / 3 times progressive blend depending on the evolution of the eaux-de-vie

Maturation: 15 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 year

Country: France

Region: South West

Sub Region: Gascony - GERS

Spirit Style: AOC Bas-Armagnac

Distiller: St Martin (strolling alembic)