

Dartigalongue

MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

L'Essentiel



Since 1838, the **DARTIGALONGUE family** has been ageing Bas Armagnac in Place du Four, in the downtown of Nogaro (Gers).



A unique collection of **old Vintages** is hosted in the family Museum,
including the oldest of the Appellation : the Vintage 1848



ELABORATION

White eaux-de-vies from grapes varieties **Baco 22A**, **Ugni Blanc** and **Folle Blanche** are selected from the best terroir, the **Bas Armagnac**.



The distillation is made in a traditional **Armagnac continuous stills** (column stills) producing a flavorful eau-de-vie at 58% abv.



The crystal eau-de-vie is then put in 400 liters **gasconic oak barrels** with a **wide grain** (south-west France), purchased from **2 local coopers** : Gilles Bartholomo and Tonnellerie de l'Adour.



Evolution of armagnac color after
12 months of ageing in gasconic casks
with a strong toasting

Ageing is carried out successively in 2 **types of cellars** : **dry cellars** (on upper level) that calm the fiery nature of the eaux-de-vies, and **humid cellars** (on beaten earth) that bring roundness and finesse.

1/Dry cellars on upper levels



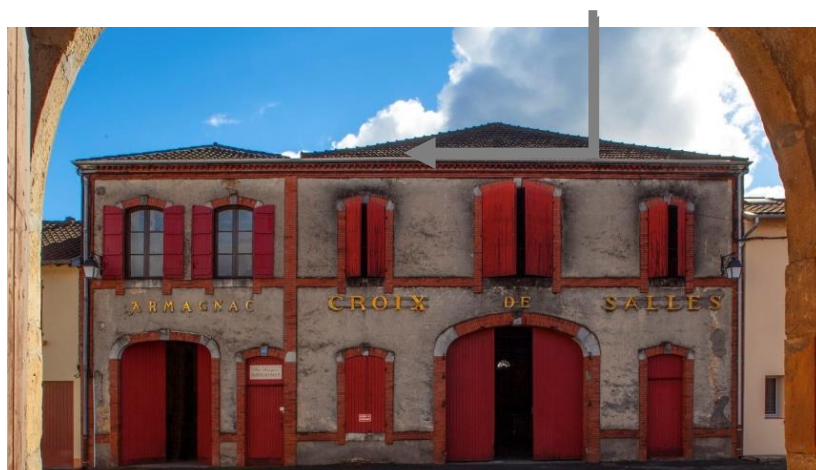
2/ Aeration and low reduction of the alcohol degree



3/Humid cellar on beaten earth



This careful and precise ageing is to permeate the Dartigalongue Armagnacs with the family style: **freshness and full flavoured**.



CREATION

The blends are created by **Ghislain Laffargue**, Cellar Master of Dartigalongue since 1990, and **Benoit Hillion**, Director and nephew in law of Françoise Dartigalongue.



LOCAL SOURCING PRIORITY

Our Armagnacs are made almost entirely from local products :



- Eaux-de-vies : Bas-Armagnac
- Oak barrels : Gascony
- Gift-boxes and cases : Gers
- Wooden boxes : Gers
- Caps : Landes
- Labels : Aquitaine
- Bottles : France



TO SUM UP

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|--|---|--|
| <p>Soil</p> <p>Terroir of Bas-Armagnac with sandy and silty soils</p> <p>A terroir reputed for giving fine and elegant eaux-de-vies</p> | <p>Grapes</p> <p>Blend of :</p> <p>Baco 22A => length in the mouth, structure and smoothness</p> <p>Ugni Blanc => fruity notes like pear, apple</p> <p>Folle Blanche => elegance and floral notes</p> | <p>Distillation</p> <p>Distillation in an Armagnac column still at 58% abv</p> <p>The distillation in a traditional still at a low alcohol degree allows us to keep a maximum of aromas and a remarkable ageing potential.</p> |
| <p>Oak barrels</p> <p>Ageing in Gascon oak barrels (southwest France) with a wide grain gives great length in the mouth and full gourmet flavours (candied fruits) to the eaux-de-vie.</p> <p>Every year, 40% of the distilled eau-de-vie is placed in new oak barrels.</p> | <p>Cellars</p> <p>Alternating from dry cellars to humid cellars.</p> <p>The upstairs dry cellars that are subject to great temperature variations, will remove the fire from the young eaux-de-vie.</p> <p>The humid cellars situated on beaten earth floors have a more stable temperature which will give them roundness and finesse.</p> | <p>Maturing-blending</p> <p>The maturation is surveyed and managed by Ghislain Laffargue, the DARTIGALONGUE Cellar Master since 1990.</p> <p>Benoit Hillion, the Director and representative of the 6th generation, takes part in all decisions concerning the maturation.</p> <p>The blends are always created together.</p> |
| <p>Local sourcing priority : our Armagnacs are made almost entirely from local products</p> | | |