

Dartigalongue

MAISON FONDÉE EN 1838

BAS - ARMAGNAC

APPELLATION ARMAGNAC CONTRÔLÉE



Tasting Notes

- *Our Assemblages*
- *Our Carafes*
- *Our range Armagnac Experience*
- *Our Millésimes*
- *Our Sélection de Millesimes*

Tasting notes

of our **Assemblages**

70cl – 40°

VSOP minimum 4 years old

- Delicate aromas of **fruits** (cooked apples, citrus), **white blossom**, **vanilla** and light wood notes. **Round** and supple, this blend is a lovely introduction to the DARTIGALONGUE style.
- Pairings: hard cheeses (Comté, Sheeps milk), dark chocolate and superb in a cocktail !

XO minimum 10 years old

- Aromas of vanilla, **prunes**, toasted oak, touches of **yellow-fleshed fruits**. Lovely length in the mouth that finishes on tasty and **spicy notes** making it an easy Armagnac to enjoy.
- Pairings: foie gras mi-cuit, chocolate fondant

15 ans minimum 15 years old

- Patisserie notes of vanilla, **candied orange**, raisins, **sandalwood**. This blend is round, **generous**, fruity and has superb complexity for its age.
- Pairings: Tarte Tatin (apple tart), cannelés de Bordeaux (a sweet Bordeaux speciality)

25 ans minimum 25 years old

- Aromas of dried fruits, spices, **caramel** and a liquorice finish. This blend is **smooth**, very tasty, the alcohol is well integrated, a true **dessert** all on its own!
- Pairings: milk chocolate, cigar

30 ans minimum 30 years old

- Aromas of **dried fruits**, **spices**, white blossom, **cocoa**, oak barrels. This old blend stands out with its finesse, elegance and **remarkable length** in the mouth.
- Pairings: white chocolate, praline, cigar



Tasting notes

of our ***Carafes***

70cl and 50cl – 40°

These elegant and beautiful crafted carafes carefully prepared by hand, highlight the artistic side of the house.

XO minimum 10 years old

- Aromas of **vanilla**, prunes, toasted oak, touches of **yellow-fleshed fruits**. Lovely length in the mouth that finishes on tasty and **spicy** notes making it an easy Armagnac to enjoy.
- Pairings: foie gras mi-cuit, chocolate fondant



Carafe « Jens » 50cl



Carafe « Diva » 70cl



20 ans minimum 20 years old

- Carafe « Yogi » 50cl with wooden frame
- Aromas of **candied fruits**, spices, hints of white blossom and **exotic fruits**. This Assemblage is pure, has a lot of finesse, and illustrates perfectly the **elegance** of the carafe.
- Pairings : candied orange, apple tart

Dartigalongue

MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

Tasting notes
Cuvée Louis-Philippe 180th
anniversary

70cl – 42°

Since 1838, the DARTIGALONGUE family has been making artisanal Armagnacs in Nogaro, Bas Armagnac (the first region of the Armagnac Appellation).

We created this special “Cuvée Louis-Philippe” (name of the French king in 1838) to celebrate the 180th anniversary of our House.

This blend, bottled at 42°, is made with 5 Millésimes : 1979, 1983, 1986, 1992, and 1994. These Millésimes were selected for their complementarity. This “mariage” gives a unique full flavoured assemblage that has a great finesse, and an incredible length on the palate.



Tasting notes

- Nose : very fine and expressive, it releases notes of **blossom**, **honey**, bond tobacco, and **spices**. After a few minutes of aeration, subtle notes of **rancio** and leather are arriving.
- Palate : the attack is frank, but the alcohol is perfectly integrated. The **soft tannins** are developing and then deliver aromas of **candied fruits**, with a great **freshness**. The **length** is remarkable, the finish is delicate and gives notes of licorice, and smoky aromas. A spirit that reached its optimum level !
- Pairing : to be enjoyed pure, or with a great cigar.

Dartigalongue

MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

Tasting notes

of our range

Armagnac Experience

REDISCOVER **ARMAGNAC** IN COCKTAILS !

We have created this range to meet the expectations of bartenders : fruity Armagnacs with a higher abv than 40% to give them more intensity. This range reveals the typicity of the Armagnac distillation produced in small artisanal Armagnac stills.

UN-OAKED ARMAGNAC

Appellation « Blanche Armagnac » - 43,2° - 70 cl

Un-oaked is a Bas-Armagnac that comes under the name of Blanche Armagnac : on leaving the alambic, the white eau-de-vie at 58% abv is housed in stainless steel tanks for a minimum of 3 months, during which the alcohol is gradually reduced to 43.2% abv by the addition of demineralized water. The name un-oaked signifies that the eau-de-vie has not been in contact with the oak barrel

TASTING NOTES

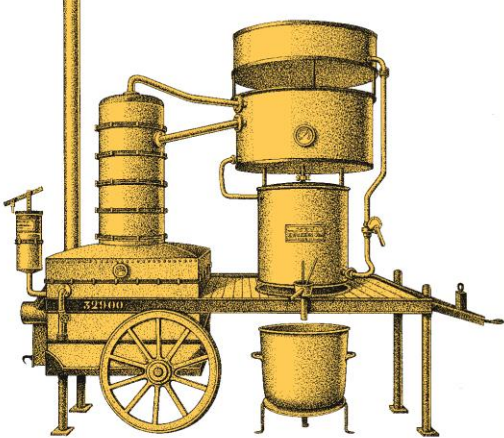
On the nose, subtle notes of pear, apple and white blossom. In the mouth : very full, creamy texture, finish of sweet almond.

TO BE ENJOYED

Pure, on ice, lengthened with tonic or in a cocktail.




**UN-OAKED
ARMAGNAC**



Dartigalongue

La richesse aromatique de l'armagnac provient du système de distillation continue à petite colonne, inventé au XIX^{ème} siècle dans le Gers par Sieur Tuillière. Cette distillation donne des eaux-de-vie très fruitées et généreuses, qui s'approprient blanches, avant même leur vieillissement en fûts de chêne.



Dartigalongue
MAISON FONDÉE EN 1838
BLANCHE-ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

TERROIR : sols sablo-limoneux du Bas-Armagnac. **CÉPAGES** : Baco 22A, Ugni Blanc, Folle Blanche. **DISTILLATION** : alambic armagnacais à colonne à 58% vol. **MATURATION** : réduction progressive du degré sur une période de 3 mois en cuve inox, d'où le nom « UN-OAKED » : non vieilli en fût de chêne. **ARÔMES** : au nez, notes subtiles de poire, pomme et fleurs blanches. En bouche : très ample, texture onctueuse, finale sur l'amande douce. **À DÉGUSTER** : pur, sur glace, allongé de tonic ou en cocktail.

Ghislain Laffargue (Maitre de Chai)	Benoit Hillion (Directeur)
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Découvrez nos recettes de cocktails
sur www.dartigalongue.com

43,2° vol. 70 cl Nogaro - Gers
Product of France

Label that
surrounds the
bottle
(label and back-
label in one
piece)

Dartigalongue

MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

DRY-CELLAR ARMAGNAC

Appellation « Bas Armagnac » - 43,4° - 70 cl

Dartigalongue is one of the few Armagnac houses that has some dry cellars. Located high up under the roofs, they are subjected to strong variations in temperature between 40°C (summer) and 3°C (winter). This makes it possible to obtain pure and taut eaux-de-vie with a well-defined character. The youngest armagnacs in the composition of the Dry-cellar blend have been aged for more than 2 years and have therefore experienced several summer/winter cycles with remarkable thermal amplitudes.

TASTING NOTES

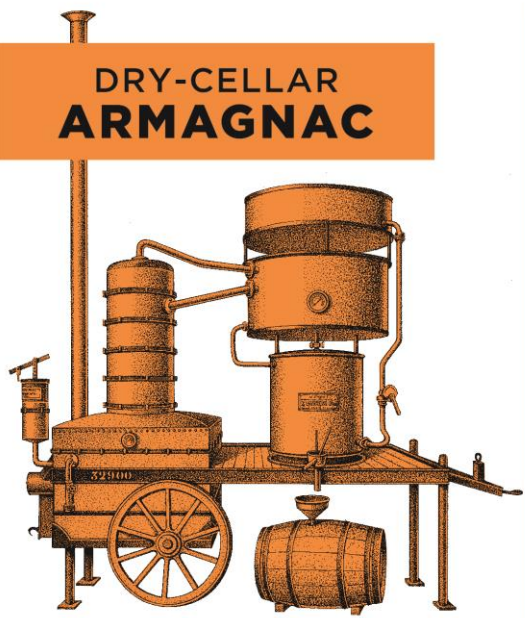
On the nose, delicate notes of vanilla, plum and peach. The mouth is very intense and straight, the finish is marked with spicy notes.

TO BE ENJOYED

Pure, on ice, lengthened with ginger ale or in a cocktail.




Label that surrounds the bottle (label and back-label in one piece)



DRY-CELLAR ARMAGNAC

Dartigalongue

Dartigalongue fait partie des rares Maisons d'armagnac à avoir des chais dits « secs », situés en hauteur sous les toits. Ces chais sont soumis à de fortes variations de températures entre été (40°C) et hiver (3°C). Ils donnent des eaux-de-vie pures, tendues, au caractère bien affirmé.



Dartigalongue
MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

TERROIR : sols sablo-limoneux du Bas-Armagnac. **CÉPAGES** : Baco 22A, Ugni Blanc, Folle Blanche. **DISTILLATION** : alambic armagnacais à colonne à 58% vol. **ÉLEVAGE** : minimum 2 ans en fûts de chêne gascon (chêne local), exclusivement en chai sec situé en hauteur sous nos toits, d'où le nom de « DRY-CELLAR ». **ARÔMES** : au nez, notes délicates de vanille, prune, et pêche. La bouche est très intense et droite, la finale est marquée par les épices. **À DÉGUSTER** : pur, sur glace, allongé de ginger ale ou en cocktail.

Ghislain Laffargue (Maitre de Chai)	Benoît Hillion (Directeur)
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Découvrez nos recettes de cocktails sur www.dartigalongue.com

43,4° vol. 70 cl Nogaro - Gers
Product of France

Dartigalongue

MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

REDISCOVER **ARMAGNAC** IN COCKTAILS !



BLANCHE TONIC

- 5 cl Dartigalongue Un-Oaked
- Allonger de Tonic Water

.....
Décor : tranche de citron vert



DARTI SPRITZ

- 3 cl Dartigalongue Un-Oaked
- 4 cl Apérol
- Allonger de Prosecco (ou Crémant)

.....
Décor : tranche d'orange



NOGARONI

- 4 cl Dartigalongue Un-Oaked
- 3 cl Dolin rouge (ou Martini rouge)
- 3 cl Salers (ou Campari)

.....
Décor : zeste d'orange



PORTHOS NECK

- 5 cl Dartigalongue Dry-Cellar
- Allonger de Ginger Ale
- 3 gouttes Bitters Angostura

.....
Décor : long zeste de citron



DARTI PUNCH

- 5 cl Dartigalongue Dry-Cellar
- 1 goutte Extrait vanille
- 1 cl Crème de pêche
- 1 cl Sirop de sucre
- 1,5 cl Jus de citron jaune
- Trait d'eau gazeuse

.....
Décor : tranche de pêche



BRANDY CRUSTA

- 5 cl Dartigalongue Dry-Cellar
- 1,5 cl Cointreau
- 1,5 cl Noyau de Poissy (ou Maraschino)
- 1,5 cl Jus de citron jaune

.....
Réalisation : au shaker
Décor : Crusta sucre glace & zeste citron





MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

Tasting notes

of our range

Armagnac Experience

DOUBLE-OAKED : A TRIBUTE TO THE GASCON OAK !

The nature of our oak barrels is a main factor impacting the ageing of our Armagnacs. Double-oaked highlights the unique quality of Gascon oak and the great knowhow of our local coopers. An atypical and surprising product !



TERROIR : sols sablo-limoneux du Bas-Armagnac. **CÉPAGES** : Baco 22A, Ugni Blanc, Folle Blanche. **DISTILLATION** : alambic armagnacais à colonne à 58% vol. **ÉLEVAGE** : minimum 3 ans de vieillissement avec 2 passages en fûts neufs, d'où le nom de « DOUBLE-OAKED ». 1^{er} passage en fût neuf gascon à chauffe forte, puis 2^{ème} passage en fût neuf gascon à chauffe spécifique. **ARÔMES** : pain grillé, cacao, torréfaction, épices. **À DÉGUSTER** : pur, avec un dessert ou en cocktail comme le Old-Fashioned.

Ghislain Laffargue
(Maitre de Chai)

Benoit Hillion
(Directeur)

DOUBLE-OAKED ARMAGNAC

2 PASSAGES IN
FRESH GASCONIC
OAK

Appellation
« Bas Armagnac »

43,3° / 70 cl

Nos Armagnacs sont élevés en fûts de chêne gascons issus des forêts du Sud-Ouest et façonnés par nos partenaires tonneliers locaux. Nous avons voulu exacerber les arômes typiques et remarquables qu'offre le chêne gascon en expérimentant un double passage en fûts neufs.

The perfect serve : « OLD-FASHIONED »

Old-Fashioned is a cocktail created in the 19th century in USA, Kentucky, classically made with Bourbon.

INGREDIENTS

- 5 cl of DOUBLE-OAKED ARMAGNAC
- 1 teaspoon of liquid sugar (0,5 cl)
- 2 dashes of Angostura Bitters
- A long orange zest

METHOD

- Fill your glass with big ice cubes
- Pour DOUBLE OAKED ARMAGNAC, the liquid sugar, and the 2 dashes of Angostura Bitters.
- Stir the ice with a spoon during 30 seconds, in order to dilute the ice
- Squeeze the orange zest above the glass, then put it in the glass - santé !



Tasting notes

of our **Millésimes**

70cl – 40°

The vintage corresponds to the **year of the harvest**. The youngest vintages sold by DARTIGALONGUE have been ageing for at least 15 years in **400 litre oak barrels**. After 40 to 50 years of ageing in wood, they are placed into glass **bonbonnes (demi-johns)** in order to preserve their taste quality and to stop the alcohol degrees decreasing. The oldest vintages are kept in the «**Paradise**».

Every vintage is unique and has its own personality. Its characteristics evolve from year to year with the ageing and the « **angel's share** » (3 to 4 % of evaporation each year in wood).

The bottling is done by hand very regularly and the **bottling date** is always indicated on the back label.

The oldest vintage in the collection is **1848**, the pride of the house seeing as this is unique in the Armagnac appellation and exclusively available from the DARTIGALONGUE family.



Millésime	Tasting notes
2005	Nose : caramelized fruits, citrus zest, hint of torrefaction. Mouth : quite round, with notes of exotic fruits, coconut and vanilla. Nice balance between fruity and tannic notes.
2004	Nose : vanilla, fresh wood, pastry aromas. Mouth : intense, with notes of caramel, brioche, cooked fruits, hint of white blossom. Long finish developing aromas of sandal wood.
2003	Nose : yellow fruits (peach), cooked prunes, orange zest, toasted oak. Mouth : this Vintage is quite fruity, round, nice length on the palate, finish on cooked prune and spices.
2002	Nose : very elegant, with notes of smoked wood, plums, hint of vanilla. Mouth : generous, rich, with notes of sandal wood, wax, candied fruits. A remarkable balance for its age.
2001	Nose: notes of caramel, sandalwood, touch of raisins Mouth: notes of roasted almonds and candied fruits. Quite a round Vintage with average length in the mouth.

2000	Nose: delicate notes of sweet almond, baked apples, elderflower Mouth: A Vintage that is quite light on the fruit with tannins that arrive on the finish after a few minutes of aeration to give great length in the mouth.
1999	Nose: Very pleasant notes of Mirabelle plums and quince jelly. Mouth: Very full and round. You find the notes of quince again accompanied by notes of frangipane.
1998	Nose: spicy notes, candied fruits that lead on to roasted notes. Mouth: Quite a supple vintage with freshness. Spicy finish.
1997	Nose: smoky notes that quickly lead to notes of yellow fruits (peach, exotic fruits), as well as floral notes. Mouth: notes of sweet almond and patisserie The finish is drier with notes of cocoa
1996	Nose: Very intense with notes of vanilla and wood, candied fruits and beeswax Mouth: mentholated notes that give lovely freshness to this Vintage. Long in the mouth, finish of raisins.
1995	Nose: Toasted oak barrels, licorice, patisserie notes Mouth: Well balanced between the tannins and fruit, finish of quince jelly
1994	Nose: A touch of vanilla, candied fruits, (plum, peach), toasted notes. Mouth: Very intense, opening attack with yellow fruits, then tannins and sandalwood that gives it a lovely intensity.
1993	Nose : sandalwood, blond tobacco Mouth : the attack is powerful, the tannins are very generous and end on caramel and apple-pie notes
1992	Nose : very fine, with notes of candied fruits, white blossom, hint of green mint Mouth : full flavored Vintage, very round, very charming
1991	Nose : very original, with notes of coffee, vanilla, pastry aromas Mouth : good balance, with aromas of dried fruits and sandalwood
1990	Nose : Very subtle, spicy notes (cloves, cinnamon) with a touch of mocha Mouth : Full and rich, with praline, chocolate, caramel, lovely roundness, very pleasant
1989	Nose: woody notes, spice, candied fruits (orange). Mouth: patisserie notes (caramel, vanilla, cream) that give way to rancio (walnuts).
1988	Nose: candied fruits, sandalwood, prunes Mouth: The attack is quite round with notes of dried fruits then a finish that is quite open and elegant.
1987	Nose: notes of exotic fruits combined with rancio (walnuts), touch of elderflower. Mouth: A very rich, delectable Vintage with great balance

1986	Nose: toasted oak, vanilla and dried fruits. Mouth: Quite delicate, floral notes, smooth, silky texture and a finish of sweet almond.
1985	Nose : smoky notes, nuts, hint of leather notes Mouth : very light Vintage, subtle, with spicy notes and orange peel aromas
1984	Nose : fine, pleasant with notes of candied citrus, dried flowers Mouth: nice length, full flavored aromas of candied fruits. Finish on an elegant rancio.
1983	Nose : spices, sandalwood, dried prunes (« pruneaux ») Mouth : the attack is dry, with cocoa notes. The finish is more fruity and delicate.
1982	Nose: caramelized apple, dried fruits (grapes, nuts), very soft Mouth: Supple and round Vintage that opens onto notes of cocoa and spice.
1981	Nose : original, with exotic wood and dried fruits notes, hint of rosemary Mouth : nice acidity which gives freshness to the palate, soft finish on pastry aromas
1980	Nose : empyreumatic, with notes of smoked wood, roasting Mouth : quite dry, the palate gives on the finish aromas of undergrowth and date
1979	Nose : incense, candied fruits, hint of smoky wood Mouth : very pure and straight, superb length on the palate, finish on the rancio
1978	Nose: sandalwood, old leather, floral touch after a little aeration. Mouth: Dry attack, then in the middle of the mouth comes fruit (peach), rancio finish.
1976	Nose : very fine and subtle, aromas of bee-wax, candied citrus Mouth : this Vintage is light and fruity, very round
1975	Nose : very complex, with notes of blond tobacco, coffee, hint of flowers Mouth : soft and delicate, nice acidity and freshness, long aftertaste
1974	Nose: spices, white blossom, walnuts, noble rancio Mouth: The tannins are silky and give great length with a remarkable freshness for a Vintage of this age.
1973	Nose : candied fruits (quince paste), leather, incense Mouth : the attack is frank and powerful, the finish is elegant on sandalwood notes
1972	Nose : original aromas of roasted banana, caramel, exotic fruits Mouth : the attack is rather round, and leads to a woody and smoky finish
1971	Nose : delicate, with hints of vanilla, clove, berries Mouth : lovely lightness, round, the finish is complex with notes of spices and rancio

1970	Nose : smoked wood, dried nuts, cinnamon, very intense Mouth : very fine Vintage, the finish with licorice and dried apples notes
1967	Nose: Very subtle, spicy notes, old barrels and caramelized apples. Mouth: lively, tannins that are quite evident, notes of licorice then a finish of fruity notes
1966	Nose: floral, elegant, notes of candied lemon Mouth: Quite dry, menthol notes, lovely freshness, finish of sweet almond and dried flowers.
1965	Nose: very expressive with notes of caramel, coffee, gingerbread Mouth: aromas of raisins, nuts. A complex and soft Vintage.
1964	Nose: vanilla, candied orange zest, floral touch. Mouth: Lots of freshness, slight acidity, long and delicate finish.
1963	Nose: notes of exotic fruits, nuts, rancio. Mouth: Round and rich Vintage that attacks with patisserie notes that lead to soft tannins on the finish.
1962	Nose: aromas of toasted oak, vanilla and leather. Mouth: Lovely structure, aromas of old oak barrels, cooked plums, quite a long finish with dried fruits.
1961	Nose : very soft, subtle aromas of coconut, spices, hint of vanilla. Mouth : well balanced, rich, the finish is delicate with notes of rancio and smoked wood.
1960	Nose : notes of dry fruits, nuts, smoke, typical from “noble rancio”. Mouth : nice structure, the tannins are persistent, the finish is long with aromas of date fruit, plums, spices, licorice.

... older Millésimes, from **1959 to 1848** are available for sale : consult us if you want to know the tasting notes and availabilities.





MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

Tasting notes

Of our **Limited Editions**

70cl – variable alcohol degrees



The range « **Sélection de Millésimes** » is another way to approach a vintage: in **certain barrels of exceptional quality**, the cellar master will look for the **ideal alcohol degrees** that will best reveal the **character** of the vintage and the style of the Armagnac at a precise stage in its ageing.

These barrels are bottled in a **limited edition (SINGLE CASK)** and each bottle is numbered. The range has 3 and 4 vintages that change regularly over the years. Each edition is therefore **ephemeral**.



Vintage	2002	Degree : 46% abv
N° of barrel	N° 436	Nose: very intense, with notes of honey , acacia flower , caramelized fruits, sweet spices . Mouth: The attack is straightforward; we find aromas of sandal wood , citrus , and English candy. It ends with delicate floral notes. A powerful but well balanced Armagnac.
Number of bottles	445	

Vintage	1988	Degree : 45% abv
N° of barrel	N° 446	Nose : notes of sandal wood , spices , candied fruits, hint of flowers. Mouth : very generous, the tannins give a great structure to the palate. Aromas of prunes, dry prunes , long finish with hints of smoked wood . A typical generous and oaky Bas-Armagnac.
Number of bottles	492	

Vintage	1975	Degree : 44% abv
N° of barrel	N° 025	Nose: delicate, with notes of spices , leather , nuts , toasted oak. Mouth: a lot of intensity, the tannins are soft and give beautiful aromas of cacao and dry fruits . A very elegant style, typical from Bas-Armagnac terroir.
Number of bottles	358	

Millésime	1967	Degree : 43% abv
N° of bonbonne	N° 3	Nose: original nose, with notes of coconut , ripe fruits , oriental spices. Mouth: a lot of freshness for its age, the mouth offers aromas of blond tobacco , exotic fruits , nuts and smoked wood. An atypical Vintage, with an original but great aromatic style.
Number of bottles	81	