

# 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-vie from grapes varieties **Baco 22A**, **Ugni Blanc** and **Folle Blanche** are selected from the famous terroir of **Bas Armagnac**, with sandy and silty soils.





The distillation is made in a traditional **Armagnac continuous stills** at 58% abv, in order to keep the maximum of aromas from the wines.



The crystal eau-de-vie is then put in 400 liters **gasconic oak barrels** with a wide grain, purchased from 3 **local coopers** based in south-west of France. We select **strong** and **medium** toasting.



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

Ageing is carried out in different **types of atmospheres** : **dry cellars** on upper level, and **humid cellars** on beaten earth.

1/Very dry cellar on upper level



Aeration ("remontage") and low reduction of the alcohol degree



2/ Humid cellar on beaten earth



3/Dry cellar from the XIX<sup>th</sup> century



Each type of cellar brings some typicity to our Armagnacs. The two parameters humidity and temperature change with the seasons and the years.

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 member of the 6<sup>th</sup> generation of Dartigalongue family.



## LOCAL SOURCING

Our Armagnacs are made almost entirely from local products :



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



## TO SUM UP

<p><b>Soil</b></p> <p>Terroir of Bas-Armagnac with <b>sandy and silty soils</b></p> <p>A terroir reputed for giving <b>fine and elegant eaux-de-vies</b></p> <p>It straddles two departments : the Gers and Landes</p>	<p><b>Grapes</b></p> <p>Blend of :</p> <p><b>Baco 22A</b> =&gt; length in the mouth, structure and smoothness</p> <p><b>Ugni Blanc</b> =&gt; fruity notes like pear, apple</p> <p><b>Folle Blanche</b> =&gt; elegance and floral notes</p>	<p><b>Distillation</b></p> <p>Distillation in an <b>Armagnac column still</b> at 58% abv</p> <p>The distillation in a traditional still at a low alcohol degree allows us to keep a <b>maximum of aromas</b> and a remarkable ageing potential.</p>
<p><b>Oak barrels</b></p> <p>Ageing in <b>Gascon oak barrels</b> (southwest France) with a wide grain gives great length in the mouth and <b>full gourmet flavours</b> (candied fruits) to the eaux-de-vie.</p> <p>Strong and medium toastsings.</p> <p>Every year, 40% to 50% of the distilled eau-de-vie is placed in new oak barrels.</p>	<p><b>Cellars</b></p> <p>Alternating from dry cellars to humid cellars.</p> <p>The <b>upstairs dry cellars</b> that are subject to great temperature variations, will remove the fire from the young eaux-de-vie.</p> <p>The <b>humid cellars</b> situated on <b>beaten earth floors</b> have a more stable temperature which will give them roundness and finesse.</p>	<p><b>Maturing-blending</b></p> <p>The maturation is surveyed and managed by <b>Ghislain Laffargue</b>, the DARTIGALONGUE Cellar Master since 1990.</p> <p><b>Benoit Hillion</b>, the Director and representative of the 6<sup>th</sup> generation, takes part in all decisions concerning the maturation.</p> <p>The blends are always <b>created together</b>.</p>
<p><b>Local sourcing priority</b> : our Armagnacs are made almost entirely from local products</p>		