

Dartigalongue

MAISON FONDÉE EN 1838

BAS ~ ARMAGNAC

APPELLATION ARMAGNAC CONTRÔLÉE



Tasting notes

- *Our range Experience*
- *Our Assemblages*
- *Our Carafes*
- *Our Pruneaux à l'Armagnac*
- *Our Exceptional casks*
- *Our Vintages Collection*

Dartigalongue

MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

Our range

Experience



UN-OAKED ET DRY-CELLAR : TWO ARMAGNACS CREATED WITH BARMANS, FOR BEING SUBLIMATED IN COCKTAILS

Discover our cocktails recipes on www.dartigalongue.com

UN-OAKED ARMAGNAC

NON AGED

Appellation
« Blanche
Armagnac »

43,2° / 70 cl

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)

Benoît Hillion
(Directeur)

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'apprécient blanches, avant même leur vieillissement en fûts de chêne.



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)

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.

DRY-CELLAR ARMAGNAC

AGED IN DRY
CELLARS ON
UPPER LEVELS

Appellation
« Bas Armagnac »

43,4° / 70 cl



MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

Our range

Experience

DOUBLE-OAKED : A TRIBUTE TO THE GASCON OAK !

The nature of our oak barrels is a main factor impacting the style of our Armagnacs. Double-oaked highlights the unique quality of our local 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 4 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.



ORGANIC ARMAGNAC (70cl - 42,6% vol)

FROM NATURAL WINES, CERTIFIED « AGRICULTURE BIOLOGIQUE »

TECHNICAL SHEET

Terroir : sandy-silty soils from Bas-Armagnac

Grapes varieties : Baco 22A and Folle Blanche

Vinification : alcoholic fermentation made with natural yeasts.

Natural wines, without added sulfur, certified AB/ORGANIC

Distillation : traditional Armagnac column stills, at 58% vol.

Ageing conditions : 100% in humid cellars, on beaten earth

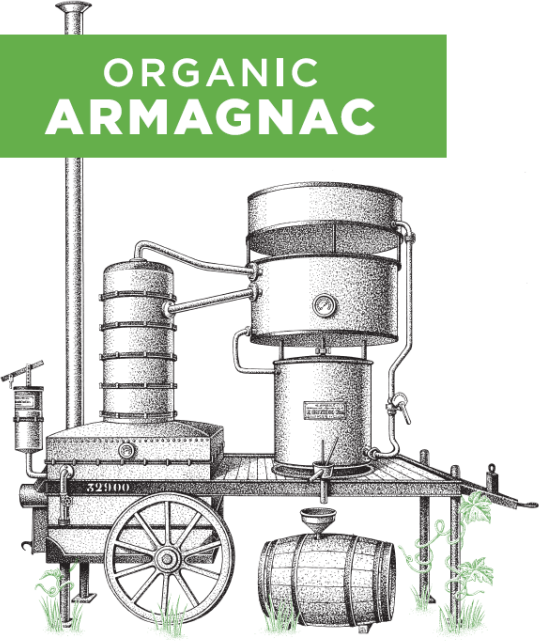
Oak casks : 100% Gasconic oak, medium and strong toasting

Blend : millésimes aged from 5 to 10 years in oak barrels

TASTING

Aromas : the nose offers elegant notes of fruits (peach, prune), and blossom. On the palate, the Armagnac is powerful but the alcohol is still soft. Aromas of yellow fruits, vanilla, the finish brings subtle woody and spicy notes. A round, full flavored blend.

Pairing : great with a "mousse au chocolat", or a tarte tatin.



ORGANIC ARMAGNAC

Dartigalongue

MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

TERROIR : sols sablo-limoneux du Bas-Armagnac.
CÉPAGES : Baco 22A et Folle Blanche - vins naturels non soufrés, certifiés « Agriculture Biologique ».
DISTILLATION en alambic armagnacais à colonne à 58 % vol.
ÉLEVAGE minimum 5 ans en fûts de chênes locaux (Sud-Ouest), à chauffer moyenne et forte, en chai humide.
ARÔMES : fruits jaunes (pêche), notes fleuries, pointe de chêne toasté. La bouche est souple, ronde et gourmande.
ÉCO-RESPONSABILITÉ : packaging sourcé à 100% en France, bouteille légère. Etiquette et étui fabriqués à partir de matériaux recyclés. Non filtré à froid.

Ghislain Laffargue (Maître de Chai)
Benoit Hillion (Directeur)

Découvrez nos accords mets & Armagnac sur www.dartigalongue.com

42,6% vol. 70cl

Nogaro - Gers
Product of France

Dartigalongue

CERTIFIÉ PAR FR-883-01 AGRICULTURE FRANCE

AB AGRICULTURE BIOLOGIQUE



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

Hors d'âge 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



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

Hors d'âge 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

Cuvée Louis-Philippe assemblage created for the 180th anniversary of Dartigalongue (1838-2018), blending the Millésimes 1979, 1983, 1986, 1992, and 1994 – 70 cl – 42% vol

- 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.



PRUNEAUX D'AGEN A L'ARMAGNAC *et au thé noir*

18% vol. – 70 cl – gift box

This product gathers two iconic jewels of the south-ouest of France : the “**prune d'Ente**”, a nice variety of plum called “Pruneaux d'Agen” after being dried, and **Armagnac**, the oldest eau de vie of France which has been aged by our family in Nogaro since 6 generations.

Tasting : to be enjoyed for itself, with **vanilla or macadamia ice-cream**, or for cooking in cakes and in meat stuffings.

Ingredients

- Bas-Armagnac AOC aged in gascon oak barrels (28 cl at 45 % abv)
- Pruneaux d'Agen IGP
- Home-made black ceylon tea infusion
- Home-made sugar sirup
- *Each jar contains 24 to 26 pruneaux and around 40 cl of liqueur at 18% abv.*





MAISON FONDÉE EN 1838
BAS - ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE

Our ***Exceptional casks***

SINGLE CASKS



The range « Exceptional casks » highlights some **oustanding barrels**, selected by our cellar master Ghislain Laffargue, and our director Benoit Hillion, among our stock of more than 900 vintaged casks in our cellars. These millésimes are bottled at **the ideal alcohol degree**, in order to 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** and each bottle is numbered. The range has 3 and 4 vintages that change regularly over the years. Each edition is therefore **ephemeral**.



Vintage	2003	Degree : 46% abv
N° of barrel	N° 419	Nose: very fine, with notes of honey, vanilla, coconut and yellow fruits. Mouth: frank attack, spicy and fruity notes, beautiful texture. Delicate notes of exotic fruits on the finish. A fresh, gourmet Armagnac with pastry notes.
Number of bottles	524	

Vintage	1992	Degree : 46% abv
N° of barrel	N° 057	Nose: notes of sandalwood, citrus , floral hint. Palate: very ample, the tannins are well integrated and give volume. Aromas of candied fruit, leather , slight smoky notes on the finish. A generous and very long Armagnac in the mouth.
Number of bottles	498	

Vintage	1981	Degree : 45% abv
N° of barrel	N° 487	Nose: very intense nose with aromas of ripe fruit, spices, orange blossom. Palate: as intense as the nose, it offers aromas typical of fine rancios: dried fruits, nuts , all wrapped up in generous and enveloping tannins. A very intense Armagnac! The quintessence of over 40 years of ageing in Gascon oak barrels.
Number of bottles	456	

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	

Dartigalongue family accumulated along the generations a **unique collection de Millésimes**. The oldest vintage of the family is 1848, the pride of the house seeing as this is unique in the Armagnac appellation and exclusively available from the DARTIGALONGUE family.

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 «Paradis».

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.



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.

