

*Darroze*

# Armagnac

The oldest French Eau-De-Vie

Please note from time to time vintages may vary.  
All prices are in Pounds Sterling and inclusive of VAT at the prevailing rate  
Please note a discretionary service charge of 12.5% will be added.

<b>2005</b>	<b>DOMAINE DE PAGUY a Batbèze</b> <i>45% Baco, 45% Ugni Blanc, 10% Folle Blanche. Matured 18 yrs. Bottled November 2019.</i>  Golden color, brilliant. The nose is fresh, with some fruity flavors (orange peel, dry apricot), acacia honey and fine spices (vanilla, mint). Superb. The Armagnac is mellow in the palate, with some complex flavours: undergrowth, ripe fruits, spices (licorice). Very long in the palate.	50ML 25
<b>1995</b>	<b>DOMAINE DE POUNON à Labastide d'Armagnac</b> <i>100% Baco. Matured 24 years in oak casks. Bottled in September 2019.</i>  Amber color, golden tints. An elegant nose. Aromas of dried fruit (almonds, hazelnuts) are present with candied fruits (orange peel, apricot jam), spices (cloves, nutmeg) and toasted aromas (toast, tobacco). On the palate, we find this smoky character, undergrowth notes. Beautiful aromatic complexity, the tannins are silky, the finish is spicy. Very long in the mouth.	32
<b>1990</b>	<b>DOMAINE DE BUSQUET à Castandet</b> <i>100% Baco. Matured 29 years in oak casks. Bottled in December 2019.</i>  Intense color, dark brown. A classic nose for an Armagnac of this age: spices (licorice, cloves, vanilla), toasty aromas (coffee, leather) and rancio (cocoa, toffee, nuts). Superb. The long aging explains the quality and the density of the tannins: rich, silky, delicate. A perfect balance between alcohol, aromas and tannins.	36
<b>1988</b>	<b>CHÂTEAU DE LAHITTE</b> <i>67% Ugni Blanc, 33% Colombard. Matured 31 years. Bottled in December 2019.</i>  Nice golden colour with brown tints. A fruity nose with orange peels, dry apricots, quince jam, vanilla and cinnamon. A nice balance in the palate, with fruity notes again and the finish very spicy (pepper, cloves). Very long.	38
<b>1985</b>	<b>DOMAINE DE BELLAIR à Cravancères</b> <i>60% Baco, 40% Ugni Blanc. Matured 34 years in oak casks. Bottled in December 2019.</i>  Brown colour with golden tints. This nose shows both spicy (clove, pepper), woody (tobacco, toast) and fruity aromas (prune, quince). On the palate, the attack is supple, the tannins round. A nice balance with a fruitier end (candied orange peel, ripe apricot). Superb.	42
<b>1982</b>	<b>DOMAINE DE MONTURON au Bourdalat</b> <i>100% Baco. Matured 37 years in oak casks. Bottled in December 2019.</i>  Brown colour with golden tints. The nose is pretty close to other vintages from Monturon: walnut, chocolate, dry fig, honey. Elegant and rich in the same time. In the palate, tannins are round and silky. Balance is perfect and some undergrowth, almond, liquorice and rancio flavours give a strong character to this Armagnac. Very long in the palate.	45
<b>1980</b>	<b>DOMAINE DE RIMARILLO</b> <i>100% Baco. Matured 39 years in oak casks. Bottled in December 2019.</i>  Nice golden and brilliant colour. Some fruity notes (quince, orange peels, apricot) are dominant in the nose. With air, the Armagnac reveals fines spices flavours and some very delicate oaky fragrances. In the palate, we feel again fruits and spices. Tannins are silky and fine. Long on the palate.	46

<b>1979</b>	<b>DOMAINE LE TUC à Labastide d'Armagnac</b> <i>50% Baco, 50% Ugni Blanc. Matured 40 years in oak casks. Bottled in December 2019.</i>	50ML 48
	<p>Beautiful gold colour, amber tints. The nose is pungent, intense. Aromas of prune, orange peels, dry fig accompany the fine spices (pepper, nutmeg). On the palate, the tannins are round and supple. We find again these spicy and fruity aromas (liquorice, clove, white pepper). Beautiful length.</p>	
<b>1978</b>	<b>DOMAINE LE TUC à Labastide d'Armagnac</b> <i>50% Baco, 50% Ugni Blanc. Matured 40 years in oak casks. Bottled in October 2018.</i>	50
	<p>Brown colour, gold highlights. Aging aromas dominate: cocoa, liquorice, leather, tobacco. Intense and fine at once. On the palate, the tannins are silky and gently sweetened in attack. Then, aromatic explosion: candied fruits, spices, rancio.</p>	
<b>1975</b>	<b>DOMAINE DE HOURASTET à Lagrange</b> <i>100% Baco. Matured 43 years in oak casks. Bottled in April 2018.</i>	52
	<p>Amber colour with golden tints. The nose is superb, very expressive, complex, intense and rich. A fireworks of spices, fruits, toasted flavours with some slightly woody notes. No disappointment in the palate... The tannins are rich and velvety. Beautiful rancio notes on the finish.</p>	
<b>1972</b>	<b>CHATEAU DE GAUBE à Perquie</b> <i>100% Baco. Matured 46 years in oak cask. Bottled in April 2018.</i>	55
	<p>Golden yellow colour, with darker tints. The nose is very expressive, with a lot of different flavours: dry figs, prune, apricot, walnuts. On the palate, the tannins quality is superb. A high quality rancio character shows that the ageing conditions were perfect.</p>	
<b>1971</b>	<b>CHATEAU DE GAUBE à Perquie</b> <i>100% Baco. Matured 46 years in oak cask. Bottled in October 2017.</i>	60
	<p>Nice golden colour with darker tints. The nose is very complex showing different styles of flavours: fruits (quince, apricot, prune), spices (vanilla, cinnamon) and matured flavours (walnuts, cocoa, leather). On the palate, the matured flavours are dominant: bitter chocolate, and walnuts. The tannins are round, and soft. Very long on the palate.</p>	
<b>1970</b>	<b>DOMAINE DE LA POSTE à Condom (Armagnac-Ténarèze)</b> <i>60% Baco, 40% Ugni Blanc. Matured 48 years. Bottled in April 2018.</i>	65
	<p>Nice brown colour with golden tints. The nose reveals some very complex flavours like fruits (quince jam, baked apple); spices (liquorice, gingerbread, cinnamon) and honey. In the palate, earth, tobacco, dry figs, black chocolate, toast bring an incredible character and richness. Very long.</p>	
<b>1969</b>	<b>DOMAINE DE BELLAIR à Cravancères</b> <i>60% Baco, 40% Ugni Blanc. Matured 50 years. Bottled in December 2019.</i>	68
	<p>Brown colour with golden tints. A spirit marked by aging. Intense woody flavours give this character: liquorice, underground, rancio, nuts. We find again this character on the palate. The tannins are present, fat and rich. Very long finish.</p>	

<b>1968</b>	<b>DOMAINE DE BELLAIR à Cravancères</b> <i>60% Baco, 40% Ugni Blanc. Matured 50 years. Bottled in October 2018</i>	50ML 70
	<p>Gold colour with brown tints. The aromas in the nose are remarkably fresh and young, which give to this Armagnac an unusual character for this age: candied fruits, brioche, and toast. We fell this youthful on the palate. Good length.</p>	
<b>1967</b>	<b>DOMAINE DE BELLAIR à Cravancères</b> <i>60% Baco, 40% Ugni Blanc. Matured 52 years. Bottled in December 2019.</i>	75
	<p>Brown colour with golden tints. A spirit marked by aging. Intense woody flavours give this character: liquorice, underground, rancio, nuts. We find again this character on the palate. The tannins are present, fat and rich. Very long finish .</p>	
<b>1966</b>	<b>CHATEAU DE GAUBE a Perquie</b> <i>100% Baco. Matured 53 years in oak casks. Bottled in December 2019.</i>	80
	<p>Nice brown colour, golden tints. Some roasted flavours like coca, toast, and prune bring complexity and intensity to the nose. In the palate, the Armagnac is still intense, and this explosive character helps flavours to reveal. Long and intense.</p>	
<b>1964</b>	<b>CHATEAU DE GAUBE à Perquie</b> <i>100% Baco. Matured 54 years in oak casks. Bottled in April 2018.</i>	90
	<p>Yellow colour with golden tints. The nose of this Armagnac is exceptional: distinguished and very elegant. Delicate spicy flavours (vanilla, mint) mingle with oakly flavours, both on the nose and on the palate.</p>	
<b>1962</b>	<b>CHATEAU DE GAUBE à Perquie</b> <i>100% Baco. Matured in 55 years in oak casks. Bottled in September 2017.</i>	105
	<p>Light chestnut colour with golden tints. The nose is still very expressive, almost pungent. Oaky and fruity flavours prevail .On the palate, the tannins are of an exceptional quality and confer great finesse on this Armagnac from a superb terroir.</p>	
<b>1960</b>	<b>DOMAINE DE BELLAIR à Cravancères</b> <i>60% Baco, 40% Ugni Blanc. Matured 58 years in oak cask. Bottled in April 2018.</i>	125
	<p>Brown colour with golden tints. Round in the nose, with rich aromas of chocolate truffles, walnut liqueur, and caramel in butter. Superb nose. On the palate, we find this richness and this "candy" character. The tannins are rich. Beautiful length.</p>	
<b>1959</b>	<b>DOMAINE DE BELLAIR à Cravancères</b> <i>60% Baco, 40% Ugni Blanc. Matured 58 years. Bottled in October 2017.</i>	180
	<p>Brown colour, red tints. This nose of this around 60 years old Armagnac is of course marked by age (nuts, Madeira, tobacco, cocoa) but remains fresh and menthol. On the palate we find again this freshness which gives a remarkable balance to this Armagnac. Beautiful length.</p>	
<b>1946</b>	<b>DOMAINE DE LARÉE à Larée</b> <i>100% Baco. Matured 56 years in oak cask. Bottled in April 2002.</i>	265
	<p>Gold colour with brown reflections .A still very expressive nose: underwood, nuts, figs, tobacco, toast. Magnificent. The taste is similar expression. Rich, complex, intense, enveloping. Great art!</p>	

<b>1943</b>	<b>CHATEAU DE LASSERRADE à Lasserrade (Haut-Armagnac)</b> <i>100% Baco. Matured 52 years in oak cask. Bottled in October 1995.</i>	50ML 280
	Brown colour with lighter tints. The nose is complex, toasted and matured flavours are dominant: dried fruit, cocoa, liquorice, leather. On the palate, the attack is soft, the tannins silky and rounded. Very rich and complex flavours. Long on the palate.	
<b>1941</b>	<b>DOMAINE DE LAREE à Larée</b> <i>100% Baco. Matured 61 years in oak cask. Bottled in April 2002.</i>	295
	Amber colour with golden tints. A nose of candied fruits, butterscotch, fine spices, and fine toasty notes. Even complex and intense on the palate. Long, long, long finish.	
<b>1935</b>	<b>CHATEAU D'EYRES</b> <i>100% Baco. Matured 42 years in oak cask. Bottled in August 2003.</i>	375
	Nice brown colour with golden and darker tinges. The nose is elegant and complex, with some matured flavours due to the age (leather, coffee, cocoa), Superb! On the palate, high quality of tannins. The balance is perfect. Very long finish.	
<b>1923</b>	<b>DOMAINE DE MAUBARET</b> <i>100% Baco. Matured 70 years in oak cask. Bottled in July 1993.</i>	450
	Light chestnut colour with golden tints. The nose is very expressive, almost pungent. Some oaky and fruity flavours dominate. On the palate, the quality of tannins are exceptional. It gives a lot of finesse to this Armagnac from a superb terroir.	
<b>1918</b>	<b>DOMAINE PICPOUT Des Chais De Francis Darroze</b> <i>100% Baco. Matured 72 years in oak cask. Bottled in 1990.</i>	550
	Brown with golden tints. The nose is delicate and full of finesse. Fruity (hazelnut, almond, prune), spicy (vanilla, cinnamon) and roasted (coffee, cocoa) notes bring complexity to this Armagnac. On the palate, the tannins are silky, rich and subtle. The flavours are delicate. Long finish.	
	<b>UNE LARME D'ARMAGNAC</b> <i>100% Baco.</i>	345
	The Armagnacs that compose this blend are all older than 50 years, each selected to complement and complete the others. All were matured slowly and with the greatest care in our own cellars. Our young Basque designer, <i>Blandine Dubos</i> , found her inspiration in the very base materials used to produce Armagnac — copper, oak, and glass. The Carafe Darroze takes the shape of an elegant tear, exactly like the "tears" one finds clinging to the side of a glass of this spirit. Those tears symbolize the richness of this exceptional brandy, the softness of its aged tannins. Produced by Carlos Vieira, a local artisanal glass blower, each carafe is unique, as is the stand, formed from the stave of an Armagnac barrel which has aged many vintages.	

# LUXE GASCON

Marc Darroze, driven by the values of authenticity and excellence, wished to highlight some of these hidden treasures in this limited series entitled **LUXE GASCON**.

Finesse, authenticity, rarity, elegance are all words that characterise these Armagnacs presented in crystal decanters, specially produced to showcase these exceptional products.

Each batch is unique (only a few bottles), each decanter is numbered and accompanied by a certificate attesting to the origin and respect of all the stages of ageing, bearing witness to this distinctive form of luxury.

<b>1946</b>	Matured 63 years. Bottled in Carafe on May 10 <sup>th</sup> , 2009. Carafe Nr. 21 of 82 produced.	50ML 350
<b>1936</b>	Matured 64 years. Bottled in Carafe on July 10 <sup>th</sup> , 2000. Carafe Nr. 10 of 78 produced.	450
<b>1930</b>	Matured 71 years. Bottled in Carafe on January 20 <sup>th</sup> , 1997. Carafe Nr. 10 of 26 produced.	645
<b>1928</b>	Matured 70 years. Bottled in Carafe on May 29 <sup>th</sup> , 1998. Carafe Nr. 4 of 84 produced.	695
<b>1925</b>	Matured 66 years. Bottled in Carafe on June 14 <sup>th</sup> , 1991. Carafe Nr. 5 of 15 produced	750