

## CARAFE JENS LOUIS PHILIPPE 180ÈME ANNIVERSAIRE DARTIGALONGUE ARMAGNAC

Dartigalongue was established in 1838 and is run today by the fifth generation of the family. It stands as the oldest and most respected house in Bas-Armagnac. Their Brandies are distilled exclusively from grapes produced in this area. As with Grande Champagne in Cognac, Bas-Armagnac produces the finest Armagnac.

## **Tech Note:**

From the moment it leaves the still the colourless, crystal-clear eau de vie is stored in seasoned 400 litre oak casks called "pièces".

This assemblage at 42  $^{\circ}$  is made up of 5 vintages: 1979, 1983, 1986, 1992, and 1994. These Vintages were selected for their quality and their pairing abilities. Their blending gives a unique and remarkable assemblage by its finesse, its delicacy and its length on the palate.

## **Tasting Note:**

The nose is very fine and very expressive, it gives off notes of white flowers, honey, blond tobacco, and spices. After a few minutes of aeration subtle hints of rancio (dry fruits) and leather appear.

On the palate, the attack is frank but the alcohol is perfectly integrated. The soft tannins develop and reveal notes of candied fruit, with a beautiful freshness. The length in the mouth is remarkable, the delicate finish opens on notes of liquorice, and slightly smoked. A spirit that has reached its optimum level!

## Food pairing:

To be enjoyed pure, or with a great cigar.



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