



ELITE WINES

DISCOVER ARMAGNAC AND THE DARROZE COMPANY

ARMAGNAC

Armagnac is the oldest French eau-de-vie:
The first evidence of its use dates back to the year 1310.

TERROIR



THE GRAPE VARIETIES

Folle Blanche

- A historical grape variety very fragile
- Used in 8% of distillations
- Makes elegant eaux-de-vie

Baco

- Used in 35% of distillations
- Hybrid grape created after phylloxera
- Perfect for very long ageing
- Makes smooth and rounded eaux-de-vie

Ugni-Blanc

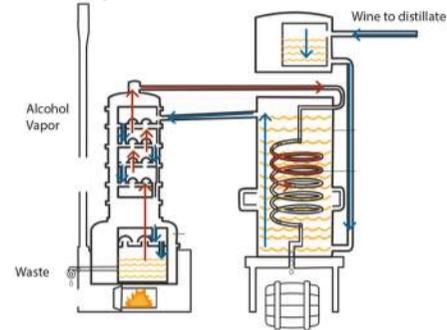
- Used in over 50% of distillations
- Used for eaux-de-vie that evolve rapidly
- Perfect for young Armagnacs

Colombard

- Rarely used for distillation
- Its aromas are appreciated for blends
- Very fruity

PRODUCTION

- Natural fermentation of grape juice
- Continuous distillation in Armagnac stills



The degree of alcohol of the Armagnac is between 52° and 54° after distillation

- Blends and vintages are aged in 400 L oak casks

LA MAISON DARROZE

OUR HISTORY

The story starts with Jean Darroze and his restaurant at Villeneuve-de-Marsan. In love with his South West, he introduced his son Francis to the culinary arts, to great wines and to the fine Gascon eaux-de-vie.

Francis and his son Marc have carried on cultivating this taste for tradition and authenticity. Just like two "treasure hunters", they have roamed the lands of Armagnac searching for this golden treasure to share with us.

These three generations have been running Darroze Armagnacs for years now, in a spirit of simplicity and warmth, in the heart of the Landes countryside in Roquefort.

OUR VALUES

1. **AUTHENTICITY** of our Armagnacs which are aged without addition of sugar, tannins or caramel to accelerate ageing.
2. **RESPECT** and pride in the partnerships we have built down the years with the our producers. In our family-run company, all colleagues know, listen to and respect each other.
3. **INDEPENDENCE** of our company that is not part of a financial group. We cherish this independence, which leaves us free to make our own choices and decide on our own strategy.
4. **PLEASURE** is the keyword of our work, it is also the pleasure that we give our customers through the diversity and the different characters of the Armagnacs that we propose in bars, restaurants and wine merchants.

PRESENTATION OF ARMAGNACS AVAILABLE

UNIQUE COLLECTION -
DOMAINE DE MARTIN - 1991

Grapes varieties: Baco, Colombard,
Folle Blanche et Ugni-Blanc
Aged for 29 years
Age of the vines : 10-35 years old
Degree : 49°



TASTING NOTES

Beautiful gold color, brilliant. A very fresh nose for this 1991 vintage, with notes of ripe fruits (quince, apples, white peach) and fine spices (vanilla, mint, gingerbread). Superb. In the mouth, we feel again this freshness with aromas of mint, licorice and white pepper, dried fruit (fig, raisin). Very long in the mouth.



GRANDS ASSEMBLAGES -
20 ans

Aged 20 - 26 years
Degree : 43°

TASTING NOTES

20 years old, the prime of life. This Armagnac is full of life and displays a lovely character. Already the alcohol is tamed, the tannins are more refined and the aromas take shape. It is certainly the most wonderful age for the Armagnac lovers who appreciate the force and the maturity.