



Armagnac de Montal

1989 ARMAGNAC

+171890 (SL)

BCLS Retail \$49.99

Wholesale \$39.36

Colour: *Dark shaded orange with golden highlights.*

Nose: *Fruity notes of prunes and vanilla combined with toasted notes.*

Palate: *Well-structured palate, with soft and supple tannins preserving the complex aromas. Exceptionally smooth and well-balanced.*

Food Pairing suggestions:

Richly prepared cuisine such as game and foie gras, cheese plates with Roquefort, walnuts and figs, desserts of prunes, chocolate, ice-cream or crème fraîche, mousses and crème brûlée.

All of Armagnac de Montal's products are derived from Bas-Armagnac, noted as the best terroir for Armagnac and recognized for its aromas of plummy fruit. A continuous distillation process preserves the complexity of the various grape varieties used, giving de Montal's Armagnac their unique frutiness and signature aromas due to rich, long-ageable eau-de-vie. Armagnac de Montal is the largest-selling Armagnac in Canada, using an entirely natural vinification process with 'neutral' yeasts and without the use of sulphur.

Technical Data

Appellation: Bas-Armagnac

Grape varieties: Colombarde (fruit flavours), Folle blanche (finesse), Baco (structure and body), Ugni-Blanc (aromas).

Continuous Distillation on 3 copper stills (Athos, Porthos & Aramis).
Early distillation (from the beginning of November to the end of December) for maximum aroma extraction from the wine.

Ageing in oak barrels made with oak from Gascony, Vosges and Allier (400 litres barrels) and 50 tuns.

Case 12 x 200 ml 40% alc./vol.



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 Choice Import Agencies