



Armagnac de Montal

ARMAGNAC DE MONTAL XO

+35229 (SL)

BCLS Retail \$99.99

Wholesale \$78.00

A blend of minimum 12 year old Armagnacs with older 15 to 20 year old Armagnacs to strengthen the structure. Aged in oak casks.

Colour: Mahogany

Nose: Powerful, rancio, vanilla prunes, with a touch of violet.

Palate: Round, mild tannins, soft vanilla, very long finish.

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: Colombard (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 6 x 700 ml 40% alc./vol.



+35229



Choice Import Agencies