



DOMAINE DE
PELLEHAUT

ARMAGNAC



Armagnac is France's oldest eau-de-vie, with more than 700 years of history.

Built in the eighteenth century, Château de Pellehaut lies in the Ténarèze appellation on the edge of the Bas-Armagnac region, which provides powerful brandies that are soft on the palate. Its exceptional situation imparts finesse, mildness and complexity to the Armagnacs it produces. The estate has been run for more than 300 years by successive generations of the Bérault family. Thanks to their careful labours and ancestral know-how, Mathieu and Martin Bérault offer you here a gem of Gascon tradition.

At Chateau de Pellehaut, the Armagnac is produced from the distillation of white wines using a Gascogne still (a continuous single distillation). The distiller works around the clock, day and night, to oversee the slow transformation of the wine into brandy. On leaving the still, the eau-de-vie is placed into 400L oak barrels, "pieces", (except the Blanche), and stays there for ageing for many years before being commercialised. Chateau de Pellehaut produces both blended and vintage Armagnacs. They are known to be fine, soft and complex.

ARMAGNAC □ **SELECTION - 5 years: 100% Folle Blanche.**

40% alc/vol.

Aged in 400L oak barrels previously used for our best cuvees of white wines.

Tasting note: A pale golden hue. Fresh nose redolent of rosehips and white pepper. Tremendously lively palate right from the attack, then fine length with lingering creamy notes.

Technical data :

- Work during growing period:** Manual trellising and desuckering, mechanised hedging and leaf-thinning. Total grass cover to restrict vine vigour and yields.
- Yield:** 70 to 90 hL /ha (Folle Blanche produces high yields, which we restrict to prevent bunch rot).
- Fertiliser:** Natural compost made from manure produced on the estate and grape pomace, in addition to conventional fertiliser.
- Harvesting:** Machine-harvesting, usually at night-time.
- Vinification:** Traditional methods, no added sulphur, low-temperature fermentation; only the coarsest lees racked off before distillation. Stirred regularly until distillation. Stored under an inert gas atmosphere to prevent oxidation.
- Pressing:** Grapes pressed gently in a pneumatic press. Press wine is separated.

Distillation : The Armagnac owes much of its typical character to the still. At Château de Pellehaut, it is distilled the traditional way using the continuous still specific to the Armagnac region, the *alambic armagnacais*, heated by a wood-burning boiler. It works using the "single distillation" principle, as opposed to the double distillation typical of the Charente region used to produce Cognac and certain other Armagnacs. Consequently, the distiller attends to the still day and night, watching over the slow transformation of the wine into brandy. This crucial stage in the production of the brandy is also a time of conviviality at Château de Pellehaut, as the presence of the still in the wine cellars is a sign that the grape harvest is over.

Alcoholic content after distillation: 56-60% vol.

Ageing: Aged in our own cellars in 400L barrels made in wood sourced from Gascony and the Limousin, selected medium-grained wood.

Alcoholic content after bottling: 40% vol – filtered

