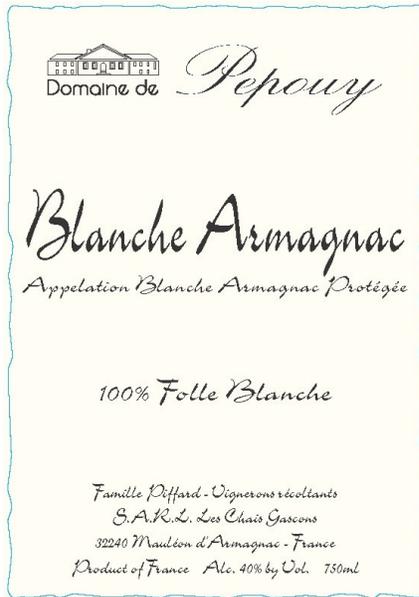


Domaine de Pepouy

Blanche Armagnac



VINTAGE	NV
REGION	Bas-Armagnac
APPELLATION	Blanche Armagnac
VARIETAL	100% Folle Blanche
ALCOHOL	40%
TERROIR	Tawny sand
INFO	55 Ha (132.5 Acres) vineyard, 4 Ha (9.64 acres) devoted to Bas-Armagnac and Blanche Armagnac Estate distillation in a continuous Armagnac still.

Sustainable Agriculture Practices

About the Estate:

Located in Mauleon d'Armagnac - Bas-Armagnac - Domaine de Pepouy was established in the 17th century and spreads over 135 hectares surrounded by forest and lakes, including 55 hectares (132.5 acres) of vineyards, producing Cotes de Gascogne IGP wines and Eaux-de-Vie.

This new Blanche Armagnac AOC is made exclusively from the distillation of the domaine's wines. The "Blanche d'Armagnac has been distilled in Gascony for centuries. To their expertise with the vines, they add the alchemy of the alembic (Armagnac still) to produce this elegant and perfumed eau-de-vie. It is at the moment of tasting that one can fully appreciate the unique character of this Blanche d'Armagnac.

About the Appellation:

Blanche Armagnac; recent A.O.C « Appellation d'Origine Protégée », is a traditional eau-de-vie that was born in 2005. Coming from the same *terroir* as Armagnac, it benefits from the age-old savoir-faire of distillation. The major difference with its big amber colored brother is that Blanche Armagnac is a white spirit full of fruit and freshness. Specific methods of vinification and selection of distillate will reveal particular floral and fruity aromas. In order to preserve its aromas and its crystal clear appearance, it is put into inert containers. During the maturation, the producer works the eau-de-vie and gradually lowers its alcohol strength to highlight its fruity aromas and roundness in the mouth.

Tasting Notes:

The nose is very floral, a mixture of rose and hyacinth. The mouth is supple, velvety and rather ample. Marked flavors of pear and white peaches, ending on soft spices touches and subtle length.

Serving Suggestion:

The producer suggests serving ice cold or in cocktails.

Press Review:

Soon to come.