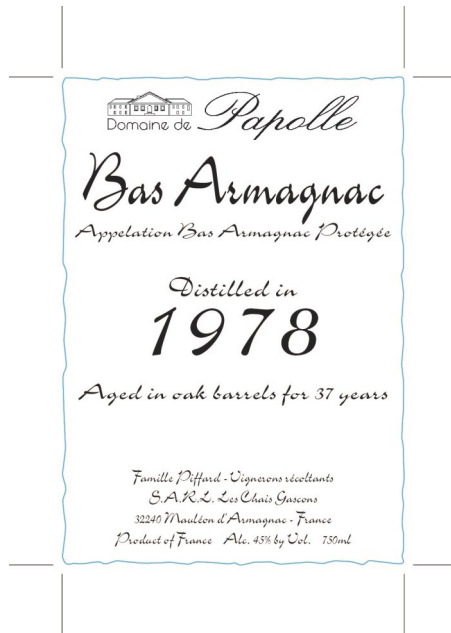


## Domaine de Pepouy

1978



<b>VINTAGE</b>	1978
<b>REGION</b>	Armagnac
<b>APPELLATION</b>	Bas-Armagnac
<b>VARIETAL</b>	100% Baco
<b>TERROIR</b>	Tawny sand
<b>INFO</b>	<p>55 Ha (132.5 Acres) vineyard, 4 Ha (9.64 acres) devoted to Bas-Armagnac</p> <p>1978 Estate distillation in a continuous Armagnac still.</p> <p>44 years aging in Gascony oak barrels</p> <p>45% Natural Alc. / Vol.</p>

**Sustainable Agriculture Practices**

### About the Estate:

The Romans introduced the vine, the Arabs the alembic still, and the Celts the wooden cask. When these tools were brought together in Gascony "Eau-de-Vie des Rois" (translated as Spirits of the Kings) was born. In the early 14th century Master Vital Dufour, prior Eauze in Gascony, boasted that Armagnac has "40 virtues or efficiencies" to "maintain health and stay in good shape." This text is dated in 1310 and describes "Aqua Ardente" which would later become known as Armagnac, the oldest eau-de-vie from France!

There are three terroirs that define the area of Armagnac (AOC): the "Haut Armagnac", the "Tenareze" and "Bas Armagnac". Each is characterized by very specific soils that impart different styles to the eau-de-vies. The Bas-Armagnac, is known for its soil composed of tawny sand (sand & silt), acidic soils helping distillers to produce fruity Armagnacs with fantastic aging potential.

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. Domaine Pepouy Bas-Armagnac are made exclusively from the distillation of estate's wines striving to preserve ancestral techniques by utilizing wood distillation in the continuous Armagnac still and natural aging in oak barrel, and they can provide our more than a century of vintages (bottled at their natural degrees of aging in barrels).

Franck has know Frederic and regularly taste Domaine de Pepouy since over a decade and is happy to finally suggest it here in the U.S.

### Tasting Notes:

Soon to come

### Press Review:

More to come