

Darroze

BAS ARMAGNAC

"One has never really tried an Armagnac until trying those of Francis Darroze"

Robert Parker



Pure, unfiltered, single domaine, single vintage Armagnacs bottled at cask strength

In 1974, Francis Darroze founded his business as a trader and producer of vintage Bas-Armagnacs relying on his many years of experience, tasting, and visits to the ageing cellars of Bas-Armagnac, the sub-region of Armagnac where the most rich, complex and interesting spirits are produced.

His initial idea was simple: to create awareness of a region and its extraordinarily varied wine-producing soils, rich and marked by history, while respecting the originality and typical nature of each estate. Since then he has intensified his search for the best vineyards, the best soils of Bas-Armagnac.

His idea paid off and he rapidly acquired a national and international reputation for quality and integrity: "He doesn't add any softened water or "petites eaux" to bring it to the necessary degree for sale; the Armagnacs of Francis Darroze are reduced naturally through simple evaporation of the alcohol over years of ageing." (Pierre Casamayor, Revue des Vins de France).

Francis shares his values with those close to him. His son Marc quickly developed the same passion and commitment. Together they travel through the vineyards and cellars of the Gers and the Landes; one providing the experience, the other youth and enthusiasm.

In the area which used to be called "Grand Bas-Armagnac", Darroze focus their determination to discover and hopefully acquire yet another small quantity (a cask here, a demi-john there) of the characterful Armagnacs so typical of the region.

All the Armagnacs age in their own casks. No caramel or any other colouring agents are ever added to enhance their colour.

In the Armagnac region, when it is decided to sell a product under its original vintage, the law imposes a minimum ageing period of 10 years in oak vats. The desired balance between flavour, tannin and alcohol is not usually reached until at least 15 years. Darroze's entire stock of Bas-Armagnac is kept in wood barrels. Only upon receipt of orders do they bottle them. This prolongs the ageing process for as long as possible.

Darroze Armagnacs are served at all the three-star Michelin restaurants in France, as well as many other famous restaurants across the country. In their home country their reputation as the 'ne plus ultras' of Armagnac is unquestioned. We are delighted to be able to offer these stunning spirits to our customers.



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