



# NISMES-DELCLOU

Founded in 1832, Nismes Delclou Armagnac is the oldest trading House of Armagnac.

The Armagnacs Nismes Delclou are a family affair, that of the prestigious family Nismes known for its long lineage of local craftsmen since the 17th century and its active participation in the development of Nérac, once the main residence of King Henri III of Navarre and his wife Queen Margot.



Encouraged by Baron Haussmann, négociant Pierre Nismes starts the house at the beginning of the 19th century. Upon marrying Elisabeth Delclou in 1830, she insists the Armagnac house should bear her name as well, and in 1832, the Armagnacs Jules Nismes Delclou - after their son's names - becomes the first registered Armagnac trading house. Jules continues developing the company until a cousin, Raymond Castarède, takes over in 1930. Today, the historic Bas Armagnacs Nismes Delclou are still crafted by the Castarède family, headed by Florence Castarède.



A symbol of recognition for the Excellence made in France, the coveted quality certification "**Living Heritage Company**" (Entreprise du Patrimoine Vivant) was granted to SAS Castarède by the French State in 2016.



The **High Environmental Value** (HEV) received in 2020 guarantees the compliance of farms and winegrowers to the highest level of environmental certification, in the areas of biodiversity conservation, plant protection strategy, management of fertilizer use and management of water.

Nismes Delclou Armagnacs are renowned worldwide for their exceptional collection of multi-awarded vintages, with the oldest one dating from 1893.

As per the AOC rules, vintage armagnacs are the result of a certain year's grape harvest, and must be aged a minimum of 10 years.

Nismes Delclou over-ages all their vintages, bottles only on demand, and all bottling dates are indicated on the back labels, allowing the consumer to work out the exact age of the vintages.

Whether sourced or produced at the 16 hectares historic estate in Mauléon d'Armagnac, the Nismes Delclou armagnacs are crafted from Folle Blanche, Ugni Blanc, Colombard and Baco in the most highly rated terroir of the Bas Armagnac region, where vines grow on poor and acidic clay loam soils with pockets of iron, giving birth to light, fruity, delicate and reputed eaux-de-vie.

- Fermentation: natural, no oenological products added
- Fining/filtration prior to distillation: none
- Distillation: single on lees
- Pot still: traditional continuous Armagnac alembic
- Ageing: in 400L black oak barrels from local Monlezun forest in Gascony, stored at the estate's 16<sup>th</sup> century cellars



Since all vintages rest in casks until they are ordered and bottled, their taste profiles continue evolving throughout the years. The below tasting notes may therefore be slightly different, except for vintages distilled before 1950-60 which are now preserved in 'demi-john' bottles.

VINTAGE	Tasting notes
1991	Floral acacia with notes of walnut and coffee on the nose. Ample, generous palate with strong tannins, ending on roasted coffee notes.
1981	Subtle aromas of cinnamon spiced toffee apple, caramel with whiff of menthol. Dried fruits, lightly spiced caramel, leather & orange marmalade on the palate.
1971	Rich, well balanced nose with fig, cocoa, tobacco, praline & leather notes. Warm, silky palate with peach, prune, vanilla, candied fruits notes and spices.