



NISMES-DELCLOU

NISMES-DELCLOU ARMAGNAC VINTAGES

Nismes-Delclou

Living Heritage Company -

Awarded by the French State in 2016

Nismes-Delclou is a family business that has been handed down for six generations, starting in the 17th century. Pierre Nismes, a war hero, and governor of Paris started the House of Armagnac in the beginning of the 19th century in Gascony. When Pierre married his wife Elisabeth Delclou, she insisted her name be incorporated, thus giving life to Nismes-Delclou. Today the historic Armagnacs are crafted by Florence Castarède, who is the descendant of a cousin of Pierre Nismes.

The oldest French brandy, Armagnac, is distilled from white grape varietals from the Gascony region. The Nismes-Delclou Armagnacs are crafted from Folle Blanche, Ugni Blanc, Colombard, and Baco grown in the Bas Armagnac's highly rated terroir, 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. Per the rules of AOC, vintage Armagnacs are required to

have a minimum age of 10 years. The vintages are a result of each specific years' grape harvest. Uniquely, Nismes-Delclou "over-ages" their bottles, where they rest in casks for up to 50-60 years. Once the cellar master has decided that the balance has been reached, it is transferred to Dame-Jeanne glass containers, and only bottled on demand. The bottle dates are printed on the back label, which allows consumers to know the exact age of each of their vintages. Since all vintages rest in casks until they are ordered and bottled, their taste profiles continue evolving throughout the years. The vintages make for a great gift for any special occasion such as a birthday or anniversary.

The Nismes-Delclou House owns old and rare vintages dating back as far as 1893. A collection of bottles is stored in Berry Brothers' shops in the terminals of the Heathrow Airport in London as well as St. James Street's famous shop in London.



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

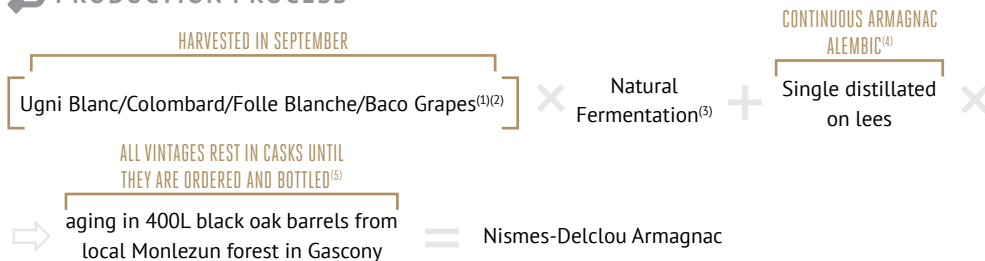
PRODUCT OVERVIEW

Inquire for vintages currently available
Tasting notes vary per vintage

SERVING RECOMMENDATIONS

- Neat
- Serve with classic Gascon dishes, such as foie gras, game, or desserts
- Young Armagnacs are a perfect base for cocktails
- Pairs well with meat, game, charcuterie, cheese, pastries and chocolate

PRODUCTION PROCESS



(1) Ugni Blanc grape is ideal for distillation due to its high acidity and low alcohol wines, that after distillation produce fine eaux-de-vie of high quality.
 (2) Colombard grapes are valued in the vinification of the local Côtes de Gascogne wines, its distillation is rarer. Its fruity and spicy aromas are very appreciated in blends.
 (3) Natural vinification occurs without oenological products such as sulphur dioxide. There is no fining or filtration prior to distillation (distilled on the lees).
 (4) A continuous Armagnac alembic is a pure copper still that was patented in 1818 by a stone maker in Auch, Sieur Tuillière, under the reign of King Louis XVIII. The still has been adapted, modified, and improved by the region's distillers. A Rowan Alembic Still is used alongside the traditional alembic.
 (5) The eaux-de-vie casks are kept in a unique 16th century cellar, carefully monitored, aerated, and blended. Up to 50-60 years, then transferred into Dame Jeanne glass containers. First aged in new barrels for a few months, then transferred to exhausted barrels

40%+ 750ml
ALC/VOL BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN

GASCONY, FRANCE

