

DOMAINE DE CHARRON

A Family Estate • Small Batch Bas-Armagnac

The story started at the beginning of the last century in Southwest France, where Jacques and Claude Lartigue's great-grandmother owned a vineyard in the Landes region.

The vineyard in Perquie* was planted entirely with the Baco grape variety, and the wine produced was sold to the co-op. On occasion, a few casks of armagnac came to be.

In 1985, when their father Fernand expressed his wish to have the vines pulled up, Jacques and Claude resisted and decided to buy the 4-acre plots and revive the production of armagnac. With a skillful neighbor entrusted with the vineyard work, a natural wine of outstanding quality was immediately produced.

Domaine de Charron, has all of the assets to enable small batch production of outstanding armagnac:

- › Exceptional terroir
- › Proficiency of the best distillers from Villeneuve-de-Marsan¹
- › Systematic and meticulous storing of every crop in new oak casks

Domaine de Charron



BACO GRAPES

THE PERFECT MATCH

Soil and Grape

The vineyards of Domaine de Charron flourish on **Sables Fauves** (fawn sands), land created when the sea retreated millions of years ago at the end of the Tertiary Period.

The soil of **siliceous clay** is colored by iron oxide and well known for producing fine Armagnac.

The **Baco grape**, a hybrid of Folle Blanche and Noah varietals, is exclusively used for Charron AOC Armagnac. Its resistance to disease makes it an environmentally friendly grape, with a magnificent attribute to evolve in character when interacting with oak over the years aged in barrels.

PHOTO Locally made traditional, wood-fired copper continuous still from the 1940s and still in use today.



THE VINE

Preservation and Authenticity

The Baco grapes planted on the fawn sands of the estate benefit from ideal exposure to the sun on hillsides that are oriented south-southwest.

Permanent ground cover is maintained in order to preserve the microbiological life of the soil, and the 2 hectare surface enables special attention to the vine stock.

The vineyards were planted in 1940 with a plot from 1980. In 2015, 2.5 hectares were planted to expand the Charron vineyards. The attentive care they receive is evidenced by their longevity.

The winemaking process to obtain a high acid and low alcohol wine is perfectly honed to adapt to distillation, and all natural, without additional oenological products, sugar or coloring compounds.

THE FIRE

Tradition and Care

The distillation process usually takes place before the end of the harvest year in a traditional and locally made, wood-fired, 1940's copper continuous still owned by Domaine de Charron.

Along the few uninterrupted days of the process, the experienced hand of the master distiller monitors the heat. His expertise is essential to produce the most flavorful brandy.

THE OAK

Time for Nature to Achieve its Work

Charron oak barrels are made by Gilles Bartholomo, one of the last remaining coopers in Le Frêche (Landes), Gascony region. Domaine de Charron uses pedunculate oak with a combination of chauffe forte, heavy toast, and Chauffee moyenne, medium toast.

The 420-liter barrels are filled as soon as the brandy comes out of the still. Casks are kept in a special wine storehouse that has an earthen floor. Year after year, the aromatic components interact between the new oak and the brandy.

¹ Perquie is a town of Villeneuve-de-Marsan, which is a commune in the Landes department in Nouvelle-Aquitaine; Southwestern region of France.

Each vintage is controlled, ventilated and moved following the direction of the Cellar Master.

The age and alcohol degree of the precious elixir is carefully monitored during the long ageing process— a minimum of ten years.

No water is added before hand-bottling; the vintage Charron are all cask strength.

Age of Reason

10 to 20 year-old

Beautiful cask-strength Charron vintages started to quiet down after the verve of the first years. Each is expressive and balanced, with its own character and unique personality.

VINTAGE AVAILABILITY MAY CHANGE, PLEASE INQUIRE.



The Lartigue brothers grew up in an old home of Perquie. The home previously belonged to the Charron family, bearing their name above the front entryway.



PRODUCTION PROCESS

CONTINUOUS STILL

Baco Grape +
Fermentation

+

Age 10 or
More Years

=

Cask Strength, Rich Oak,
Ripe Fruit Armagnac

Vintage 2007 Charron Armagnac

TASTING NOTES

- › The nose is spicy with cinnamon bark
- › Subtly oaked with a touch of spearmint
- › Notes of sage, eucalyptus, and bourbon
- › Very structured body
- › Long finish, spicy, pink pepper

AWARDS

- › **GOLD** *Concours Général Agricole de PARIS 2016*
- › **GOLD** *Landes Bas-Armagnac Competition 2013, 2017*

51.7%

ALC / VOL

750mL

BOTTLE SIZE

Vintage 2004 Charron Armagnac

TASTING NOTES

- › Subtle oak aroma dominated by ripe stone fruit
- › Notes of mirabelle and cooked prune on the palate along with a little rancio
- › Long finish

AWARDS

- › **"THIS IS A POWERHOUSE SPIRIT, MADE TO PLEASE THOSE WHO WANT BIG, SPICY, ROBUST FLAVOR FROM THEIR BRANDY!"** —K&L Wine
- › **SILVER** *Concours Général Agricole de Paris 2018*
- › **SILVER** *Landes Bas-Armagnac Competition 2013*

51.1%

ALC / VOL

750mL

BOTTLE SIZE



Vintage 2003 Charron Armagnac

TASTING NOTES

- › Amber hue
- › Rich, subtly oaked nose is dominated by ripe stone fruit flavors
- › Notes of spicy, stewed prunes, with a little rancio
- › Long finish. Great personality for a younger vintage

AWARDS

- › **GOLD** *Concours Général Agricole de Paris 2018*
- › **★★★★ 4 STARS** *whiskyfun.com*
- › **★★★★★ 5 STARS** *Spirit Journal September 2016*
- › **GOLD** *Concours des Bas-Armagnacs Landais 2013*

50.9% **750mL**
ALC / VOL BOTTLE SIZE



Vintage 2001 Charron Armagnac

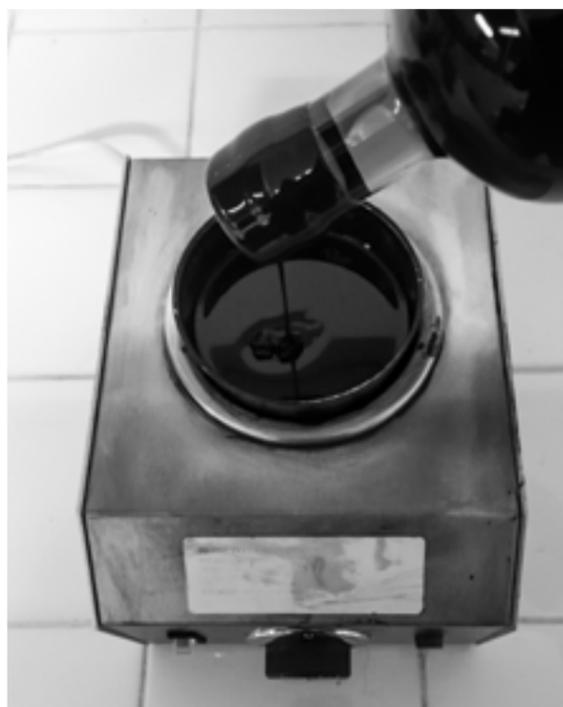
TASTING NOTES

- › Delicate nose with mint and pepper tones
- › Smooth and round mouthfeel gently revealing wild strawberry aromas
- › A refined and surprising vintage

AWARDS

- › **GOLD** – *Concours des Bas-Armagnacs Landais 2009*

50.6% **750mL**
ALC / VOL BOTTLE SIZE



Vintage 1999 Charron Armagnac

TASTING NOTES

- › Elegant and very aromatic nose showing mint and lemongrass
- › The palate is potent, vivid and already very balanced
- › Beautiful notes of dried fruits and rancio
- › The finish is ample and persistent
- › A magnificent brandy, broad and lingering

AWARDS

- › **GOLD** *Concours des Bas-Armagnacs Landais*
- › **SILVER** *Concours Général Agricole, 2009, 2015*

49.1% **750mL**
ALC / VOL BOTTLE SIZE

Vintage 1995 Charron Armagnac

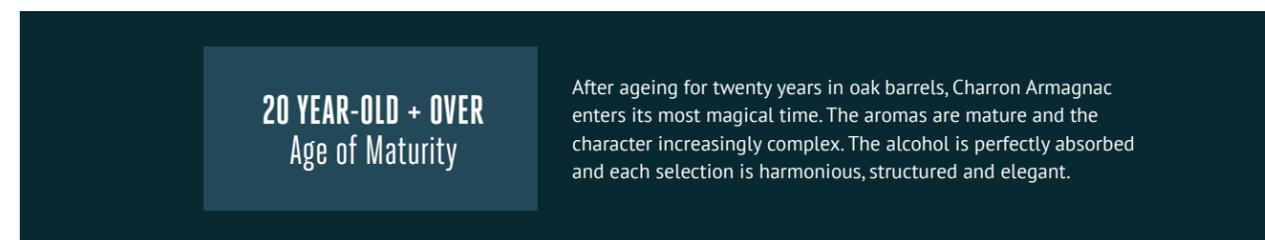
TASTING NOTES

- › Bright amber hue
- › Elegant and very expressive nose with a subtle blend of fresh apricot and Mirabelle plum
- › Finishing with spicy note aromas
- › The mouth is vivacious and pleasantly fresh
- › Cinnamon with a hint of vanilla dominates the stone fruit undertones
- › The finish is long, with rancio notes and cooked prune flavors

AWARDS

- › **★★★★★ 4.5 STARS** *WhiskyFun.com, "Like old style Macallan"*
- › **★★★★ 4 STARS** *Spirit Journal Sep 2016*
- › **SILVER, OUTSTANDING** *IWSC 2015*
- › **SILVER** *Concours Général Agricole 2014*

48.9% **750mL**
ALC / VOL BOTTLE SIZE



Vintage 1990 Charron Armagnac

TASTING NOTES

- › Complex nose with aromas of roasted, candied apricot and cinnamon
- › The palate is vivid and potent
- › Licorice flavors followed by prune and toast
- › The finish is long and persistent
- › A sumptuous and very elegant brandy

AWARDS

- › **GOLD** *ISW, Meiningers International Spirits Award 2018*
- › **GOLD** *Talents de l'Armagnac Competition 2013*

47.1% **750mL**
ALC / VOL BOTTLE SIZE

Vintage 1994 Charron Armagnac

TASTING NOTES

- › Deep amber hue
- › The nose is fine and elegant, with aromas of ripe stone fruit
- › The palate is potent and intense, followed by soft sweetness with aromas of toasted almonds, vanilla and cinnamon
- › The finish is persistent and subtly spiced
- › A superb vintage

AWARDS

- › **★★★★★ 4.5 STARS** *WhiskyFun.com, "Magnificent Armagnac once again"*
- › **GOLD** *Concours Général Agricole 2013*

48.7% **750mL**
ALC / VOL BOTTLE SIZE

Vintage 1989 Charron Armagnac

TASTING NOTES

- › Elegant nose dominated by rancio notes with subtle undertones of mint and pepper
- › The palate is vivid with harmonious tannins and notes of prune
- › Beautiful and long-lasting finish
- › A grand bas-armagnac, structured and complex

AWARDS

- › **★★★★★ 5 STARS** *Spirit Journal September 2016*
- › **SILVER** *Concours Général Agricole 2015*
- › **SILVER** *OUTSTANDING, IWSC 2015*
- › **SILVER** *Talents de l'Armagnac Competition 2014*

47.3% **750mL**
ALC / VOL BOTTLE SIZE



Vintage 1988 Charron Armagnac

TASTING NOTES

- › Elegant nose dominated by oak, mushrooms and undergrowth
- › The mouth is spicy; subtly oaky with a note of marmalade
- › A finish of liquorice aromas

AWARDS

- › **SILVER** Landes Bas Armagnac Competition 2016

47.4% **750mL**
ALC / VOL BOTTLE SIZE

Vintage 1987 Charron Armagnac

TASTING NOTES

- › Initial nose shows aromas of undergrowth followed by stone fruit cooked with cloves
- › The mouth is potent but acutely smooth
- › Very balanced with powerful rancio and aromas of smoked tea
- › Extremely persistent finish
- › A magnificent vintage, classic and memorable

AWARDS

- › **SILVER** Concours Général Agricole 2014

46.6% **750mL**
ALC / VOL BOTTLE SIZE

Vintage 1986 Charron Armagnac

TASTING NOTES

- › Elegant nose dominated by aromas of undergrowth, humus and ferns
- › Fresh on the palate
- › Potent yet smooth and not corrosive at all
- › The finish is very peppery, with pleasant licorice aromas
- › A very beautiful, subtle and elegant brandy

SERVING RECOMMENDATIONS

- › Serve neat in a tulip shaped, rounded belly, or tapered chimney glass

AWARDS

- › **GOLD** ISW, Meiningers International Spirits Award 2018
- › **GOLD** Talents de l'Armagnac Competition 2014
- › **SILVER** Concours Général Agricole 2015

46.4% **750mL**
ALC / VOL BOTTLE SIZE

DID YOU KNOW?

The Zebra on the Charron label is an homage to Claude's favorite local rugby team, who wear black and white striped polo shirts.

