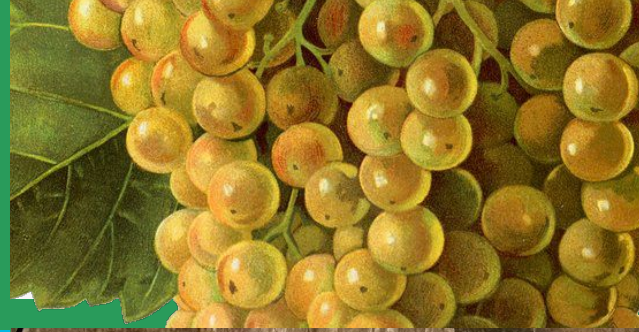


Armagnac

□ Whiskey



MEET

DISTILLED GRAPES

an armagnac.de hootenanny



A SINGLE CASK AMONGST 1000s

I only bottle a couple times year. We try between 50 to 100 spirits a day for a week straight every trip and, if lucky, buy one or two exceptional casks.



SASCHA

The Professional. A passionate rum geek who found powerful parallels in brandy. He imports, has a shop, runs festivals, and is the heartbeat of the German brandy scene.



SHANE

The Hobbyist. Itinerant distiller and bottler, obsessive tasting note producer ever curious to try the next spirit, and has more casks than common sense.

MEET ECHLINVILLE



THE FIRST NI DISTILLERY IN 125Y

The Echlinville Distillery is Northern Ireland's first modern farm distillery. We craft our spirits from the ground up, on land we have farmed for generations.



THE SPIRIT OF BELFAST

Born 1808 and reborn 2012, the Dunville's Irish Whiskey story is one of fame, fortune, tragedy and revival. Now among the world's best whiskeys.



STEPHEN

Global sales director at Echlinville. Lead growth with some of the best known whiskey brands, Macallan, Dalmore, Bruichladdich, Bowmore & Laphroaig in his career,



POUR • 1 OF 6(ish)

Baron Gaston Legrand

Future Bottling

Vintage: 1967

Age: 60 Years

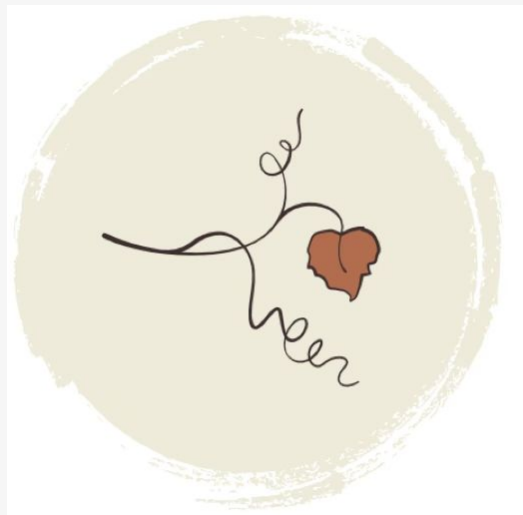
ABV: 47%

Region: Bas Armagnac

Grape: Baco + Ugni Blanc

Notes: More savory than sweet, lavender, plums, star of anise, sandalwood. Mazapan de la rosa. Coffee and chocolate on the mole spectrum.

WHAT



THE WORLD'S OLDEST SPIRIT

Armagnac is France's oldest distilled spirit traceable back to 1310. It is produced by distilling white wine from specific grapes.

IS



A GEOGRAPHICAL INDICATION

Protected designation of origin region in southwestern France since 1936. You can distill wine anywhere in the world, but you can only make armagnac in one place.

ARMAGNAC?

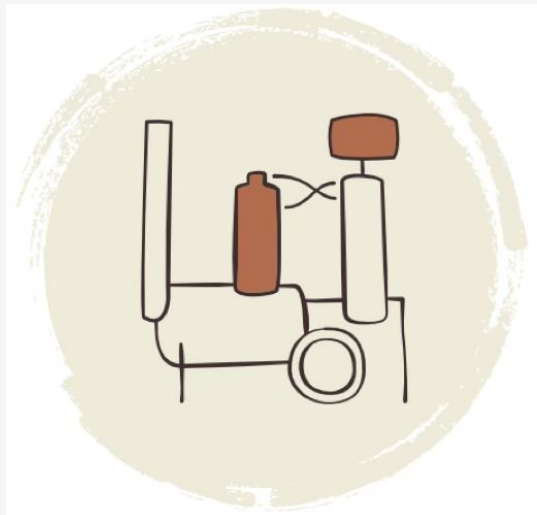


FAMILY RUN

Armagnac is a side hustle for 600 to 700 producers, mostly very small and family-run. Many are farmers who distill a cask or two, once a year.

THE LOWDOWN

WHAT



A UNIQUE TYPE OF STILL

Distilled in alembic Armagnacais – a small continuous distillation column still, often portable and moved from place to place.

IS



MATURED IN FRENCH OAK

Armagnac must be fully matured in french oak. That means no finishing, no bourbon, rum or sherry casks.

ARMAGNAC?



VINTAGE BOTTLING

Unlike whisky and rum, you can find great old vintages of Armagnac without breaking the bank (for now).



POUR • 2 OF 6(ish)

Maison Fontan

Future Bottling

Cask #149

Vintage: 2000

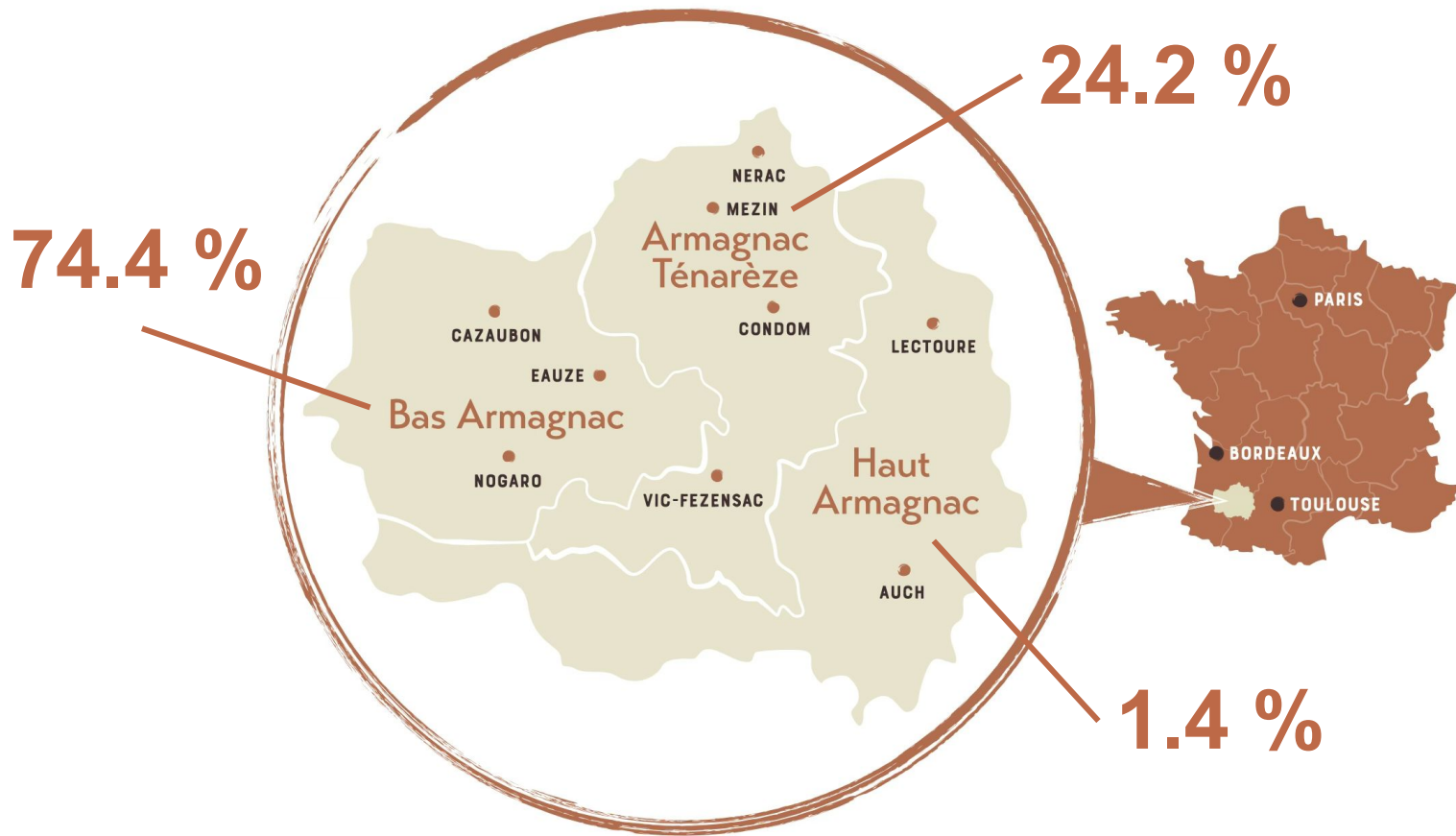
Age: 26 Years

ABV: 55%

Region: Bas Armagnac

Grape: Ugni Blanc

Notes: maple syrup,
apple gummy rings,
roasted yellow bell
pepper, light apple
vinegar, cinnamint.



THE MAIN GRAPES • 1 OF 4

UGNI BLANC

48.8% of Armagnac

Also known as Saint-Émilion, this is the most widely planted grape in the region and forms the reliable backbone of many Armagnac blends.

Young: High acidity, providing a crisp, neutral, and fresh foundation with mild, clean citrus.

Aged: Develops beautiful finesse over time, bringing delicate orchard fruits, vanilla, and subtle wood spice.



THE MAIN GRAPES • 2 OF 4

BACO 22A

27.9% of Armagnac

The Bass of the choir — the only hybrid grape permitted in French AOC spirits, bred to resist pests while keeping the best of its parents. Bold, powerful.

AND CONTROVERSIAL. The older producers spit in its general direction. The younger generation plants it everywhere.

Young: pear, banana, intense fruit, herbal undertones.

Aged: prunes, dark fruit, baking spices, cocoa, leather.



THE MAIN GRAPES • 3 OF 4

COLOMBARD

17.6% of Armagnac

Primarily used for table wines like Côtes de Gascogne, a smaller portion is distilled into Armagnac to add complexity and spice.

Young: Very aromatic, crisp, and slightly herbal, characterized by notes of freshly cut hay and wildflowers.

Aged: Mellows into a full-bodied spirit with spicy, fruity notes and a bright, lingering finish



THE MAIN GRAPES • 4 OF 4

FOLLE BLANCHE

4.7% of Armagnac

Also known locally as Piquepoult, this is the historic, pre-phylloxera grape of Armagnac. Though fragile and difficult to grow, it is highly prized for its elegance.

Young: Intensely fragrant, delicate aromas of violets, white flowers, and citrus.

Aged: Soft notes of candied orange peel, honeysuckle, and cocoa.



THE SIX GHOST GRAPES

HIDDEN TREASURES

0.8% of Armagnac

Plant de Graisse
Clairette de Gascogne
Jurançon Blanc
Meslier Saint François
Mauzac Blanc
Mauzac Rose

These grapes are slowly re-appearing through the dedicated effort of a few determined horticulturalists.

Domaines: Aurenсан, Ladeveze, Tariquet, Laubade





POUR • 3 OF 6(ish)

Domaine Séailles

2025 Bottling

Cask #70

Vintage: 2001

Age: 23 Years

ABV: 53.4%

Bottled 09/2025

Region: Ténarèze

Grape: Ugni Blanc

Notes: A big oak hug layered with graceful dark red fruit and a sprinkle of funk.

THE WINE

CERTIFIED ORGANIC

Organic is a growing trend in Gascogne, but very few producers are certified. Domaine Séailles is a pioneer in organic viticulture.

Since 1998, they excluded all use of chemical fertilizers, herbicides, insecticides, and synthetic chemicals, thus promoting a strong expression of our grape varieties.

The estate has been certified organic as of the early 2000s.



THE WINE

PUCKER UP

Sulfur is the main preservative used in wine. But when concentrated in a distillate, it smells like ass. Literally.

The finished wine is very acidic to preserve it until distillation and cloudy due to the fine yeast. A low alcohol content between 8% and 10%, is ideal for distillation.

But I wouldn't necessarily recommend a pour if you're not into Center Shock chewing gum.

Séraphin: Domaine Le Rosier d'Angélique
Sylvain: Château Hontembere



THE STILL

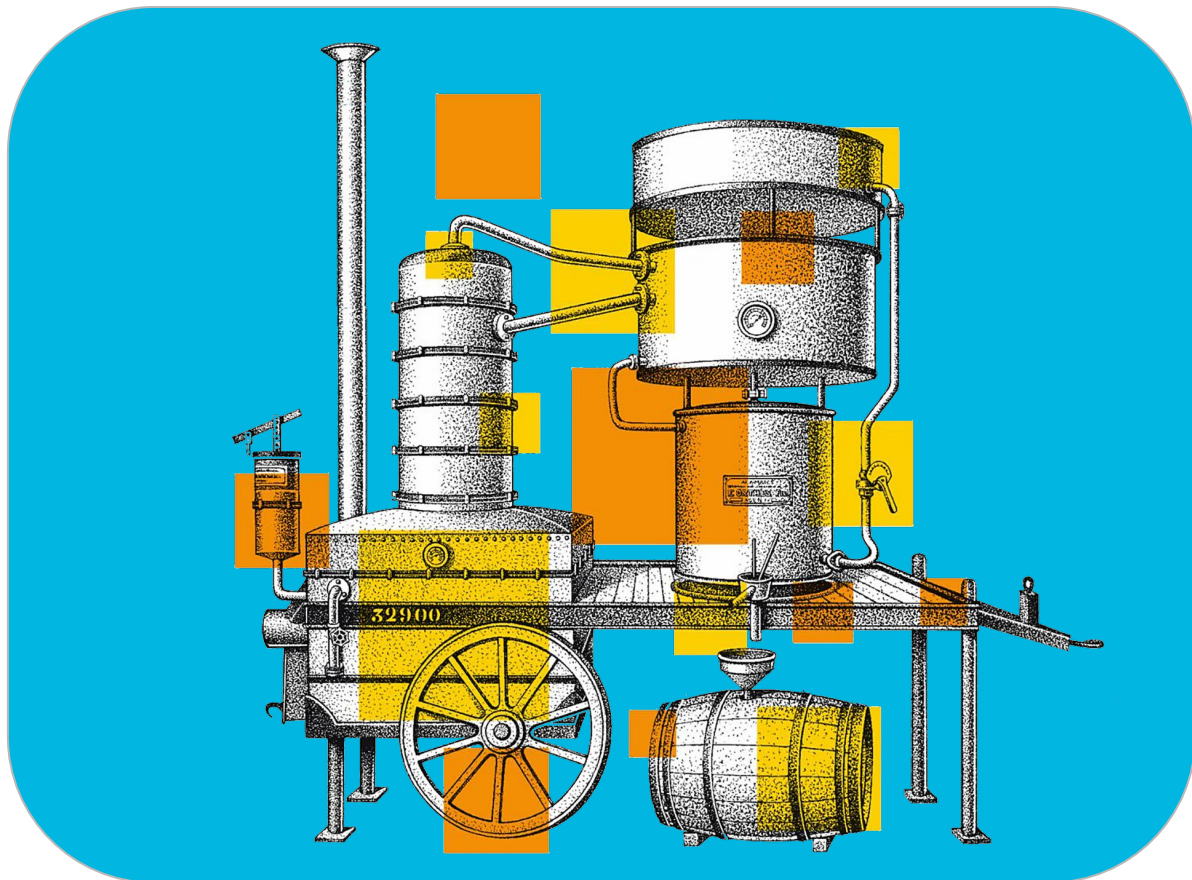
ALEMBIC ARMAGNACAI S

This unique type of continuous column still runs 24 hours non-stop until the wine is done.

By law, the number of plates is limited to 15. The boiler, column, pipes, worm-tub and plates must be made of copper.

ABV is typically between 52% and 60%, although it can be up to 72% legally.

Forty wineries and four cooperatives have their own still.



THE STILL

TRAVELING DISTILLERS

As most producers only distill very small quantities, mobile distillers have special Alambic Armagnacais that have been combined with a trailer so they can be easily moved from one winery to another.

There are currently 5 active companies:

Alain Bouzigon

Philippe Gironi

Patrick Michalowski

Patrick Mogni

Marc Saint Martin



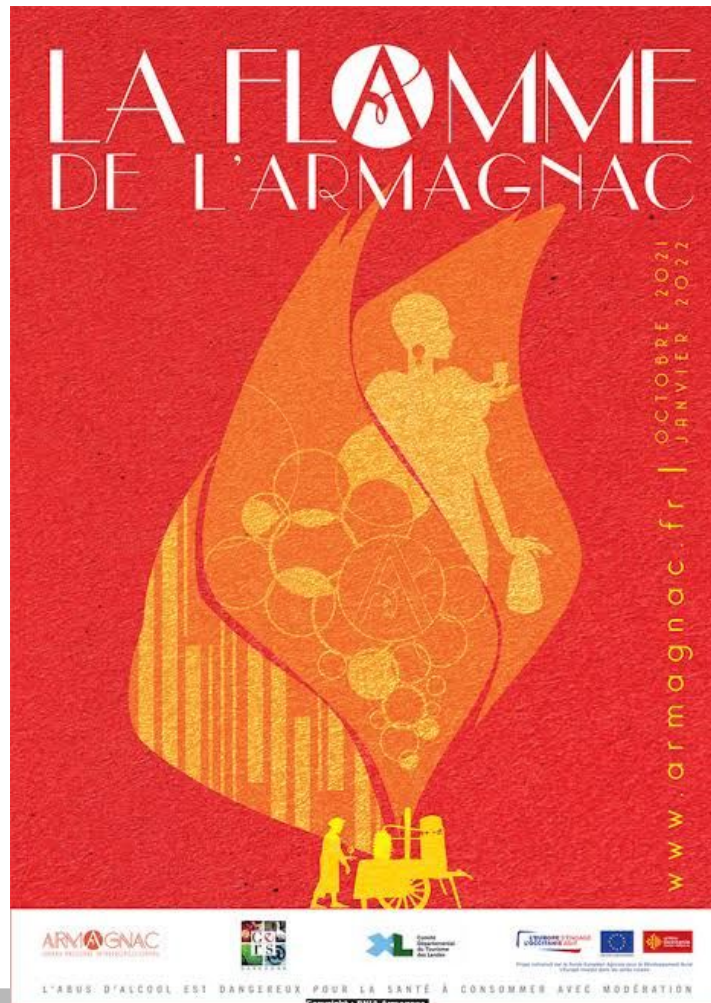
THE STILL

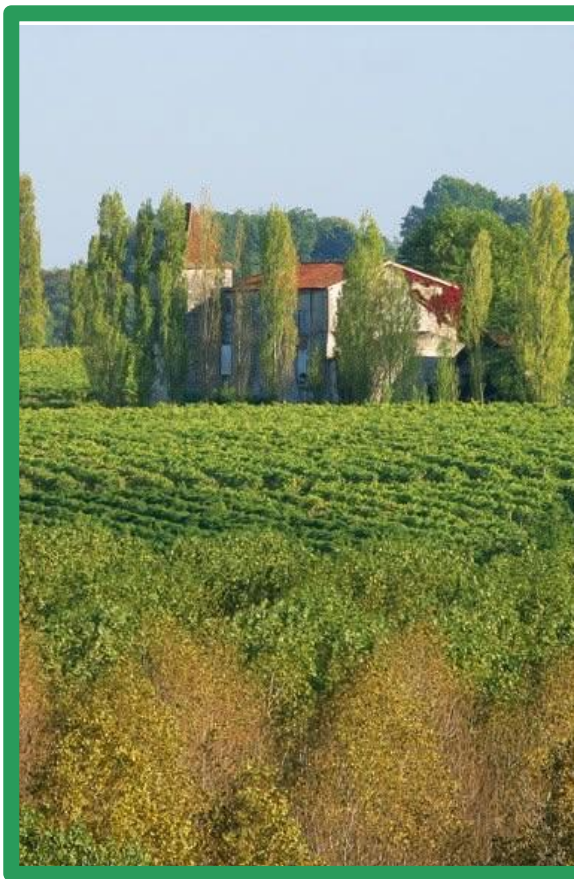
LA FLAMME

As each vineyard distills wine, it is traditional to host all your friends and customers as they distill magic.

Music, food, friends, and armagnac, new and old.

The Armagnac Flame is a festive and cultural tradition that celebrates the brandy distillation period taking place from the end of October to January. It marks the moment when the stills are fired up in the villages and vineyards.





POUR • 4 OF 6(ish)

Château Pomès- Pébérère

Future Bottling

Cask #70

Vintage: 1986

Age: 40 Years

ABV: 51.7%

Region: Ténarèze

Grape: Baco & Ugni
Blanc

Notes: Floral & fruity.
Pansies, black currant,
apple cider vinegar.
Pencil shavings, guava
jelly, clove hard candy.

AGING

HOW OLD IS MY SPIRIT?

Blanche: No oak
At least 3 months inert aging

VS: Very Special
in barrel at least 2 years

VSOP: Very Superior Old Pale
in barrel at least 4 years

XO & Hors D'Âge:
in barrel at least 10 years

Vintage (Millésime): From the
harvest of a specific year



AGING

APRIL FOOLS (Not kidding)

It doesn't matter when you distilled it, or when it went in the cask. Weird huh?!?

By law, the maturation of an Armagnac officially begins on April 1st, even if the spirit was distilled and put into barrel in September of the prior year. Distillation must be completed no later than March 31 of the year following the harvest.

As a result, most bottlers focus on the vintage and not the age.



AGING

THE LONG GAME

Blanche is matured in new oak barrels for 6 to 24 months in order to extract a lot of aromas.

The Armagnac is then transferred to used barrels in order to have a long and slow maturation focused on oxygen exchange.

Armagnac is not diluted before it is put into casks, a typical practice of whiskey and rum, since the alcohol content is significantly higher at distillation.

Château de la Béroje (wet cellar)



AGING

WET & DRY CELLARS

Between 1% and 3% is the typical angel's share. BUT.. ain't nothing typical in this region.

In a damp cellar, the alcohol evaporates due to water saturating the air, which lowers the ABV in the cask. This rounds out the flavors and softens the spirit.

In a dry cellar, more water evaporates than alcohol, raising ABV and concentrating the flavor profile making a bigger bolder spirit.

L'encantada's dry cellar



AGING

LE PARADIS

It is not unusual after 15-20 years for the alcohol to drop to ~46%. By the time they are my age, if in a wet cellar, they might naturally approach 40%.

At this point, very old Armagnac is transferred to glass containers to prevent further reduction.

These elegant containers can be huge, upwards of 60L.

Maison Aurian





POUR • 5 OF 6(ish)

Dunville's Single Cask

Available Now

Vintage: 2003

Age: 21 Years

ABV: 54.3%

Finished: Grand Môle

Cask 17

Notes: Caramelised orange peel, sweet raisins, vanilla pod and toasted coconut. Antique leather, leaf tobacco and a subtle hint of cellared oak.



POUR • 6 OF 6(ish)

L'Encantada Grand Môle

2024 Bottling

Cask #17

Vintage: 1985

Age: 39 Years

ABV: 62.6%

Region: Ténarèze

Grape: Colombard + Ugni
Blanc

Notes: sun-ripened
prunes, strawberry fruit
leather, dr pepper syrup,
orange zest. Fennel bulb
salad, grapefruit wedges.



COUPON CODE: armagnac

<https://echlinville.com/shop/echlinville-distillery-shop/whiskey/dunvilles-armagnac-cask/>

AVAILABLE NOW

Dunville's Single Cask

Bottles are available directly from Echlinville. Let me know if you want it sent elsewhere in the world.

Community Price

225GBP for 70CL Dunville's 21 + 10CL Grand Môle 1985.

To get the community price (and for me to get my share), please use

COUPON CODE: armagnac.



Scroll down and join the newsletter

A Tasting Series for The Honest Nerd.

Upcoming in 2026

Tasting #27 : Warehouse Raid @ Boann Irish Whiskey - with partner Peter Cooney - TBD
Nov / Dec 2026

Tasting #26 : Eau my Goodness – The best of Austrian fruit EDV – with Distiller and Craft Spirits Bar Owner Nicolas Kroger – Coming whenever Nicolas is ready (TBD Nov 2026)

Tasting #25 : Vintage Pineau de Charentes – Amy Pasquet (Partner at Cognac JLP & President of Comité National du Pineau des Charentes) – September 19, 2026

Workshop #24 : The Art of Micro Distilling Workshop – with Distillers Shane Pearlman & Nimrod Rosenblatt – September 5, 2026

UP NEXT

The Distillates Tasting Series

I run ~6 online tasting with distillers, blenders, and mad scientists a year. Behind the scene conversations, warehouse raids and more. I make no money on this. 100% on the cost goes to the producer. This is for fun.

THE DISTILLATES

This Tasting was an armagnac.de hootenanny



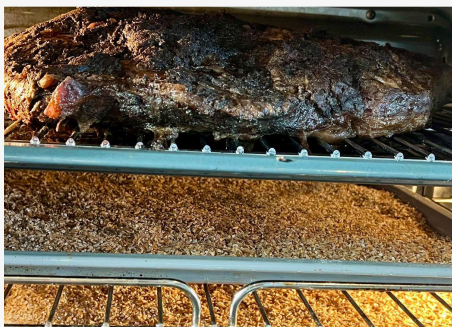
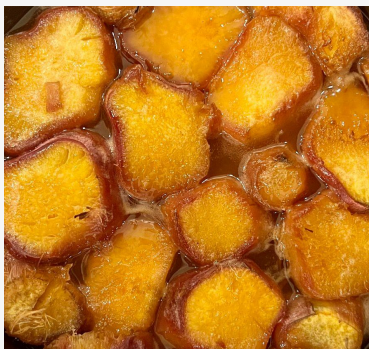


ROUND TWO?!?

Experi- Mental

You are invited to join a casual, unofficial, somewhat unsanctioned, follow on tasting.

We explored grapes. From here forward, things get mental. I welcome you to Gran Canaria.



POUR · 7 OF 7

SHHHHHH ane.. what the what!?!?

**Triple Distilled
Lightly Peated
Orange Whisky**

Never Going to Bottle

Heavy Toast American Oak

Vintage: May 2025

Age: 14 Months

ABV: 60.5%

Region: Canaria 🇫🇷🌴

Notes: Terry's Chocolate
Orange. Merry Xmas.