



VS  
40%  
70CL

VSOP  
40%  
70CL

10 ANS D'ÂGE  
40%  
70CL

20 ANS D'ÂGE  
40%  
70CL

ALTA PETUNT



Armagnac

Baron de Sigognac

The Guasch family have been in Gascony since the 12th century. They have owned the château at Bordeneuve since 1974. They are one of the region's largest courtier and negotiant operations. Today, the father-and-son team of Jean-Claude and Thomas look after viticulture, vinification and distillation.

Bordeneuve has 60 hectares dedicated to vineyards; 75% are planted with ugni blanc and the rest with baco. The vineyards are superbly situated on very fine clay-sand soils, which are high in acidity and in some places mixed with iron, hence the name sables fauves or tawny sands. Boulbène topsoil, the characteristic regional sediment, is rich in limestone. The domaine is almost

unique in the region as all its production is distilled into armagnac instead of wine. There is one short column still at the domaine (almost 100 years old), which produces up to 50-60 casks of new spirit annually. The wine is distilled on its lees, and drawn off at 55-58%, depending on the harvest. Distillation is continuous through day and night and manually controlled to account for temperature and humidity changes.

Each year's production is aged on its own and then blended when bottled; their own distillate is augmented with other armagnac distilled and aged to (Jean-Claude's and Thomas') directions. The vintages are all bottled unblended.



XO  
PLATINUM

Aromas of dried fruit, roasted nuts, caramel, and pepper. Smooth and elegant on the palate with aromas and flavours of prunes, violets, fig, honey and butterscotch. Very warm pepper and earthy finish.



20 ANS

Very supple on the nose, dominated by impressions of vanilla and reminiscent of brioche. Quite velvety on the palate at the start followed by flavours of violets, prunes, and vanilla. A gentle but long finish evokes liquorice, cinnamon and dried fruit.



25 ANS

Blended from brandies with at least 25 years in oak, this Armagnac combines creamy richness with a natural robust rusticity. It has a powerful aroma of leather, raisins and other rich dried fruits. The palate is full with rich spicy notes and the finish is velvety smooth with hints of nuts and figs.



50 ANS

After half a century in oak, the nose is one of creamy richness, power and harmony with wood, raisins and vanilla and hints of cedar. Fat, yet somehow elegant in the mouth, and exhibiting flavours of fruitcake and mocha. A very long and well developed finish, maintaining a balance between the undertones of oaky structure and fruit.

# BARON DE SIGOGNAC 10 ANS

Baron de Sigognac 10 years of age presents a rare mouth: sweet and fiery at times. The aromas cover a wide range of fruity and floral notes, but mostly dominated by the feeling of perfect harmony between fruit and spices.

Perfect for cigar lovers; slightly spicy well-rounded.

## TASTING NOTE

### NOSE

Hints of vanilla, cinnamon and candied orange.

### PALATE

Very round and full; earthy with notes of dried fruit and toffee yet showing floral, woody and spicy notes.

### FINISH

A long well balanced finish with hints of almonds and vanilla.



## FACTS

FOUNDED	1974
OWNERSHIP	FAMILY ENTERPRISE
BLENDER	JEAN-CLAUDE GUASCH
APPELLATION	AOC BAS ARMAGNAC
ACTIVITY	GROWER, DISTILLER, BLENDER, BOTTLER
ESTATE SIZE	30 HECTARES
VARIETALS	UGNI BLANC & BACO 22A
STILL TYPE	CONTINUOUS ARMAGNAC ALEMBIC
CASK TYPE	VARIOUS SIZES 250 - 400 LITRES, VARIOUS OAK TYPES
CELLAR TYPE	TRADITIONAL EARTH FLOOR
CASKS PER YEAR	50 - 60 CASKS PER YEAR
VARIETAL AGEING	ALL SPIRIT IS AGED UNBLENDED