



Høyoppløselig bilde



92 poeng **DagensNæringsliv**

Dufter av karamell, tørket fiken, rosiner og dadler med hint av sedertre og eik. Strukturert og krydret på smak med et sødmefullt fruktpreg. Tydelig dog integrert alkohol. Lang og spicy utgang.

Dartigalongue Bas Armagnac XO

Frankrike / Armagnac / Armagnac

H.Dartigalongue Armagnac.

It was in 1838 during the reign of Louis Phillipe taht Pascal Dartigalongue, originally from Saint Lannes near Madiran, moved to Nogaro in the Gers and founded his maison d'Armagnac which is alive and well today. He very quickly realised that armagnac could be a successbul export product. Despite many difficulties he managed to send aok casks of armagnac to Bayonne where they would be shipped on to Holland And England.

In 1870 he acquired our present vineyard, "Iacrouz", at Salles d'Armagnac (from which we have taken our brand name "Croix de Salles"). In about 1900 Joseph's son Henri took over the family business. It was at his time that Eau de vie officially became known as Armagnac and acquired the appellation 'Jaune d'Or'. Thanks to the continuing expansion of the railways, the trade in Armagnac also continued to grow.

In 1930 Henri's very young son Pierre took on the responsibility of visiting their clients, first in France and later abroad. This initiative increased sales dramatically. In 1936, at the end of prohibition, he went to the USA and did some very good business with the Americans. After the end of the second world war he developed the sale of Armagnac throughout Europe .

His son Jean-Pierre and his daughter Françoise now run the family business. They take pride in maintaining the century and half old family traditions of service and quality and living up to the family motto "My Armagnac, my strength".

Vinregionen Armagnac ligger i hjertet av Gascogne og har Appellation Contrôlée-status. Det er tre forskjellige regioner : Bas Armagnac, Ténarès og Haut Armagnac. De beste kommer fra den første regionen.

Type	Armagnac
Produsent	H. Dartigalongue & Fils
Druetyper	100% Ugni Blanc
Analyse	Alkohol: 40,0 %
Holdbarhet	Lagringspotensiale 30 - 40 år
Karakteristikk	Klar mahogny farge. Duft av tørkede aprikoser, fiken, dadler, honning og noe krydder. Tørr, god fylde med markante aromaer av sjokolade, kaffe og julekrydder. Balansert alkohol med lang og varm ettersmak.
Serveringstemperatur	Romtemperatur
Webseite	www.dartigalongue.com

Volum	Varenummer	EPD-nr	Pris Vinmonopolet
0,7 L	3031901	392043	kr. 749,90
Antall i kasse	Sortiment	Vectura nr	
6		104862 Status: Lagervare	

Bruk av alkohol kan gi ulike skadevirkninger. Nærmere informasjon finner du her:
<https://helsenorge.no/rus-og-avhengighet/alkohol/alkoholens-virkning-pa-kroppen>

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