



Bas Armagnac Premier cru since 1875

Born in 1875, Prosper Delord started the company as an itinerant distiller. He gained a reputation for his dedication and expertise by carting his traveling pot still around to the farms in the Bas Armagnac region. When his son Gaston took over in 1925 he officially founded the company and established the business as a permanent site in Lannepax.

Today, great-grandsons Jérôme & Sylvain carry on the same tradition, having established a reputation for quality that is unsurpassed. Owners of a prime 30 hectare vineyard in the heart of the Bas Armagnac, (widely known as the 1st Cru), they have been distilling, aging and blending their eaux-de-vie the exact same way their fore-fathers did. Their aging cellars contain Armagnacs dating back to 1904. When touring the distillery and aging cellars, it feels as if time has stopped and you almost expect to see great-grandfather Prosper coming around the corner pulling his itinerant pot still with the help of his two cows.



Technical Information

- Use of high-quality fruit, harvested from the best soils of the Bas Armagnac.
- No use of pesticides or fertilizers
- A good use of the grape varieties : 57% Ugni blanc (gives a good foundation), 16% Colombard (herbal aromas), 15% Folle Blanche (floral notes), and 12% Baco (gives roundness)
- A particularly slow single distillation process
- A distillation at low temperature (around 54 to 58 degrees), which enables more flavors, fatty acids, and character to remain in the spirit.
- Use of 10% Gascon oak to give good tannins, darker color and beautiful spices.
- More aging than required by law

Tasting Notes and Reviews

Napoléon: Minimum 10 years old. Woody nose with hints of “rancio” to come. Discreet aromas of vanilla and fruit are satisfying and smooth.

- **Gold Medal** (Bartender Spirits Awards, 2021) - **Gold Medal, 94 points / Outstanding, Best Buy** (Beverage Tasting Institute) - **91 points / Excellent** (Ultimate Spirits Challenge) - **Superb / Highly Recommended / Best Buy** (Wine Enthusiast)

XO: Minimum 15 years old. This exceptional XO displays a masterful balance of ripe fruit, wood and buttery orange pound cake. Smooth and deep with a wealth of rancio.

- **4 stars / Highly Recommended** (Spirit Journal) - **Gold Medals** (Concours Mondial de Bruxelles; Concours Agricole de Paris) - **97 points, Top 50 Best Spirits** (Wine Enthusiast) - **92 points / Excellent** (Ultimate Spirits Challenge) - **4.5 stars** (Doug Frost / Tim Fish, New York Times)

25 Years Old: This superb blend displays flavors of cocoa, spices, vanilla, raisins, walnut and cinnamon. Its finish is long, silky and biscuity.

- **97 points** (Wine Enthusiast) - **5 stars / Highest Recommendation** (Spirit Journal) - **Gold**

medal (Concours General Agricole, Paris) - **Chairman’s Trophy, 97 points, Extraordinary / Ultimate Recommendation** (Ultimate Spirits Challenge) - **Top 10 Best Armagnacs & Top 50 Best Spirits** (Wine Enthusiast) - **Gold Medal / Prix du President de la Republique** (Concours des Grandes Eaux de Vie d’Armagnac)

L’Authentique: Average of 30 years in oak barrels, first in heavily-charred new French oak, before finishing in older barrels. An Armagnac with great complexity marrying notes of vanilla, wood, and roasted coffee beans with aromas of prunes, walnuts, and dried fruit. A Bas Armagnac with true Gascon character! Pairs well with fruit tarts, particularly pear, and almonds.

- **5 stars / Highest Recommendation** (Spirit Journal 2018) - **Chairman’s Trophy, 96 points, Extraordinary, Ultimate Recommendation** (Ultimate Spirits Challenge) - **Gold Medal** (International Spirits Challenge, London)

Création No. 13: Each year, Sylvain Delord selects several cask-strength vintages to develop the new limited edition “Création.” No. 13 features three vintages from 1988, 1995, and 1999. Aromas of toasted bread, cocoa, vanilla and dried fruits (raisins & figs). The palate opens with notes orange peel, nutmeg, cinnamon and roasted coffee with a touch of tobacco on the finish.

- **97 points, Finalist, Top 100 Spirits** (Ultimate Spirits Challenge 2023)

Vintages: The specificity... The whole history of Armagnac and the House. From 1900 to the present day, Delord’s “Paradise” contains carboys that protect their oldest vintage Armagnacs.





Blanche Armagnac

What is Blanche Armagnac?

The BLANCHE, new A.O.C “Appellation d’Origine Contrôlée” approved in 2005, is the renaissance of a traditional Armagnac eau-de-vie rekindled by the producers. Coming from the same Armagnac terroir, it is the result of a thousand year old savoir-faire of distillation.

The new AOC defines the production conditions of the Blanche:

- It can only be produced in the Armagnac zone from parcels of vines already identified.
- It can be produced with the 4 main grape varieties from Armagnac: Ugni Blanc, Baco, Folle Blanche or Colombard.
- It must be kept in inert containers as soon as the distillation is finished and can only then be considered for assessment after 3 months of maturation.

About Delord Blanche Armagnac

Delord’s main objective in making a Blanche is to preserve the fruity and floral aromas of the young wine. This can be achieved by doing a very early distillation. In order to preserve these aromas, the flavors and the crystal-clear and limpid aspect, Delord’s Blanche is then kept in inert containers for at least 3 months to mature and acquire roundness. During its maturation, Delord works on the eau-de-vie to lower its alcoholic degree and aerating it in order to bring out its fruitiness and roundness in the mouth.

Delord Blanche is made exclusively from Colombard grapes grown on Delord’s vineyard in the Bas Armagnac. It’s unusual as most Blanche are blends of the 4 main grapes. The Colombard varietal gives a lot of roundness to the young eau de vie and a lot of fragrant aromas and notes such as apple blossom, pear drop, red grapefruit and herb.

How to serve?

Delord’s Blanche is rich and fruity, strong and round, and therefore can be consumed in a variety of ways:

- At room temperature, chilled or over ice, so you can appreciate the true beautiful flavors and roundness.
- With caviar, smoked fish and desserts such as lemon tart, key lime pie, tart tatin and lemon sabayon.
- In a variety of cocktails; it marries well with citrus flavors, red berries, kiwi and also chocolate.

- **90 points/ Excellent/ Highly Recommended** (*Ultimate Spirits Challenge, 2022*)
- **Gold Medal** (*Concours General Agricole, France Challenge 2018, 2012, 2011*)
- **Gold Medal** (*Talents d’Armagnac, France*)
- **5 stars / Highest Recommendation** (*Spirit Journal, Paul Pacult*)
- **93 points / Excellent / Highly Recommended** (*Ultimate Spirits Challenge*)

Floc de Gascogne

The traditional aperitif of the Gascogne region, Floc is a blend of local sweet grape juice and Armagnac. Its production is protected and overseen under an AOC or Appellation d’Origine Contrôlée, ensuring Floc meets the highest standards.



At 17% alcohol, it is a great way to prepare your appetite before the main meal, with foie gras, or to enjoy with fruit for a refreshing dessert.

Red:

Aromas of raspberry and red fruits.

White:

Aromas of citrus, dried fruits and honey.

