

ARMAGNAC

DOMAINE D'AURENSAN

APPELLATION ARMAGNAC TÉNARÈZE CONTRÔLÉE

FAMILLE ROZÈS





A FAMILY ESTATE

A PERSONAL APPROACH WITHIN A FAMILY STORY

Within the ROZÈS family, ask for the younger sister, Caroline. She used to work ten years for selective perfume brands in Paris before she realized the most beautiful fragrance she could promote was the one of her family Armagnac. Caroline is familiar with the complexity of natural fragrant material, the mystery of their mixture and the pleasure of their appreciation.

Then ask for the big sister, Sophie, involved in the conversion of the Domaine into organic cultivation. Having a veterinary degree, she knows the importance of the underground microbial life that will give its strength and character to harvests. She is familiar with “biodynamics” and promotes reasoned vine cultivation. Sophie’s knowledge is precious in the way we figure vine shall be integrated within its environment.

Lastly, ask for the father: Bernard. He learned about Armagnac cultivation and its mysteries from his grandfather and then from his father. He has been working in cellars from over 50 years now. Being a geologist engineer, he knows all about soils and their interaction with vine. Soils do play a crucial role in the production of great Armagnac as they nourish vine and make grape bunches grow. They are the first link in the “Armagnac chain”.

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THE VINEYARD

The Aurensan area was already in ancient times a chosen place for big agricultural cultivation. With its fertile ground and its South-West orientation, Aurensan is a great place for grapevine cultivation.

The vineyard of Aurensan spreads over 5 hectares; Ugni Blanc, Colombard and Folle Blanche flourish on a chalky clay ground propitious to the development of vine’s root systems. This very specific land called Ténarèze is the homeland of eaux-de-vie of Armagnac with strong character: structured, powerful and stylish, they are particularly beloved by connoisseurs.

A CONTEMPORARY PLACE

Of course, the estate reminds of the rich and blazing history of Gascony and Mouketeers but it also and above all belongs to today’s world. This is a place you can head for when tired of a too frantic life, after 4 hours by TGV and 45 minutes by car from Paris. A beloved place representing the anchor point of a whole family despite separations, expatriations, deaths and births. A place always to be worked on that consumes all our time as much as it thrills us with its delights. A place we are proud of, a place we belong to more than it belongs to us.

A very special place that gives its unique taste to the Armagnac of Domaine d’Aurensan.

FROM VINE TO ARMAGNAC

VINE DEVELOPMENT

We attend our vine all year long, according to its needs. We especially care about the pruning, suppression of vine-shoots and trellising on which depend harvest quality and vine longevity, are very carefully processed, by hands.

HARVEST AND VINIFICATION

We only harvest when grapes have reached full maturity for distillation, which means a high degree of acidity and a low level of sugar. Vinification can then start on a fully natural basis with no addition of any oenological product (yeast, sulphur...).

DISTILLATION

Distillation takes place at the estate, in an Armagnac still continuously heated. It lasts several days, during which we pay constant attention to the purring still.

ÉLEVAGE

The cellars of the Domaine d'Aurensan are very humid which favors a long and progressive ageing.

Our casks, made of wood of the oak trees of our estate, bring all the aromatic singularity to our eaux-de-vie because it is from the wood that the eau-de-vie brings the aromatic components that will be matured then. Bottling is made by hand on demand, in our cellars, with no filtering. Bottling is the moment when the ageing of the eau-de-vie is definitely fixed. It is indicated on each bottle.



OUR CHOICES

REASONED VINE CULTIVATION

We feel that our grand-parents' common sense and good practice were much more advanced than the so called "modern" wine growing. The latter goes with a wide range of chemical plant protection products (pesticides, fertilizers...) that changes the natural balance of soils and vine. This is why we have undertaken to reduce the use of chemical pesticides in our vineyard while making sure grapes keep growing in good sanitary conditions.

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And for who knows the specificity of the "armagnacaise distillation", by continuous flow, has in mind that the Armagnac, more than any other eau-de-vie*, is closed to the vine it comes from. Actually, the continuous flow, peculiar to the Armagnac Still, allows to preserve a maximum of secondary aromatic components, which bring all its richness to the final eau-de-vie.

* Brandies are made of ethyl alcohol, water and non alcoholic components which bring the aromatic particular character. Distilled by the double heating, the non alcoholic components of cognac represent 1,5 to 2 g per liter whereas one obtain almost 3 g regarding the continuous distillation in Armagnac. Whisky for its own, represent 1g and vodka 0,5 g.

TONE ON TONE

According to a Gascony legend, barrels should be made of wood from the oaks that have seen the vine grow. At Domaine d'Aurensan, we are searching the pure expression of our land. It is to be found in the harmony that connects our Armagnac to its close environment since it is from wood that eau-de-vie takes its aromatic compounds it will take so long to fully develop. We thus have all our barrels made with carefully chosen oaks of the estate: the most beautiful trees with finest grain texture, often several hundred years old. The ageing of our Armagnacs is therefore long and soft, because the more the grain is fine, the more the exchanges between ambient air of the cellar and the eau-de-vie will be slow and progressive. Our casks, made of wood of the oak trees of our estate, bring all the aromatic singularity to our eaux-de-vie. The Armagnac Domaine d'Aurensan is not similar to any others, it expresses the strong stamp of its ordinary place.





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TRIPLE ZÉRO

In our Armagnac, we add neither sugar, nor colouring, nor water (nor any other food adjuvant). This is why we call it the Triple-Zero Armagnac. It is a genuine product that concedes nothing to marketing. This is how we like to conceive our Armagnac.

GHOST GRAPE VARIETIES

According to the 1936 decree of Armagnac AOC (Protected designation of origin), ten grape varieties are officially recognized as suitable for the production of the eau-de-vie : Folle Blanche, Ugni Blanc, Colombard, Jurançon, Blanquette, Mauzac, Clairette, Meslier saint-françois, Plant de grasse and Baco 22A. Only four of them are commonly used nowadays (Ugni Blanc, Colombard, Baco, Folle Blanche), to the point that others are called the « ghost grape varieties ». Yet, these forgotten varieties built the reputation and the aromatic richness of Armagnac in the past. The most interesting among them is Plant de Grasse that gives wonderful eau-de-vie characterized by their fat texture and very long-lasting aromas. This is the variety we decided to reintroduce in our vineyard.

OURS ARMAGNACS

OFFERING AN ARMAGNAC THAT RESEMBLES US

Authenticity, generosity, conviviality have become mostly meaningless terms. So we need to find out other words that make more sense. Armagnac is a cultural product. Talking about us and about our way of life. Talking about hard agricultural work, talking about the patience required to see vine grow, talking about our friends' enthusiasm when they help us folding vine each year in March, talking about joy and laughter around a tasteful meal shared together. Talking about the anguished looks we give to stormy late summer sky, praying for no hail. Talking about the precious care given to hand-made bottling at the estate, talking about the bitter smell of the melted wax that seals each bottle, making its opening a festive time.

OUR BLENDS

The search of the purest expression of our land is what drives us above all.

Man's hand first accompanies the vine growth, then the long aging-process of eau-de-vie, but never interferes in the product's truth. We make a natural product in which we find all the beauty and mysteries of its long maturation.

In no case would we consider blending as a way to "standardize" an immutable 20 years old Armagnac. The 20 years old Armagnac bottled in 2013 will be slightly different from the 20 years old Armagnac we will bottle in 5 or 10 years because the vintages composing it will not be the same anymore. We produce Armagnac as a vine-grower, not as a brand.

The 15-year-old blending

A very beautiful golden colour with copper tints. The Armagnac is of great aromatic clearness and it has kept a certain freshness. The nose is intense with notes of dried fruits, almond, apricot and stones. The finish is harmonious and generous. A frank and perfectly balanced brandy.

Batch n°: 24

Total available Volume : 670 Liters

Bottle n° 0001 à 0957.

Natural Degree : 44,4°

The 30-year-old blending

A sumptuous amber colour with mahogany tints. A bright and clear eau-de-vie. A round, wide, voluptuous nose that reveals a broad aromatic range, candied fruits, prune and a touch of orange peel. The sharp attack on the palate evolves onto a rare and delicate liquoriced touch. In the finish, a gentian hint comes and signs this textured and magnificently complex eau-de-vie.

Batch n°: 17.

Total available Volume : 380 Liters.

Bottle n° 0001 à 0542.

Natural Degree : 41°.

The 20-year-old blending

A singular colour with dark shades. A complex and perfectly balanced Armagnac. Some beautiful touches of evolution, prunes, honey, cocoa, signed with a subtly bitter finish, brought by a gentian touch. A mature eau-de-vie offering a wonderfully long finish.

Batch n°: 8

Total available Volume : 580 Liters

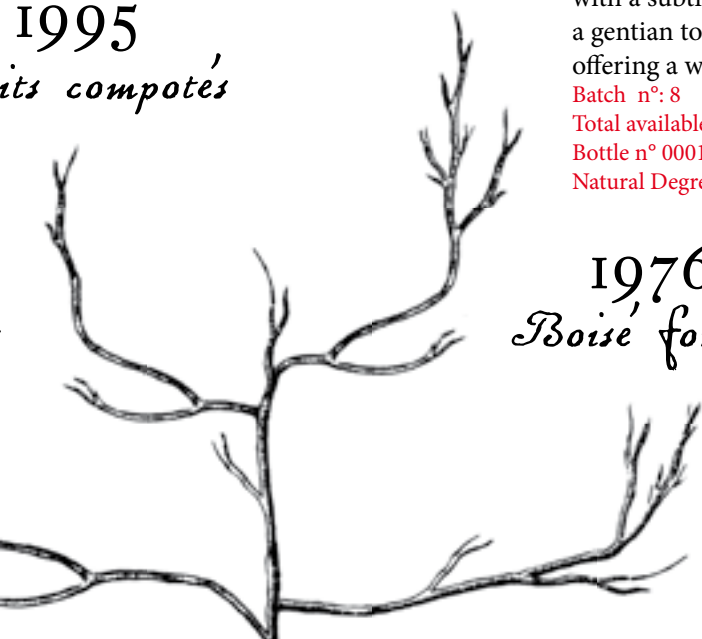
Bottle n° 0001 à 0828.

Natural Degree : 43,6°

1996
Frais

1995
its compotés

1976
Boisé fondu





OUR VINTAGE ARMAGNACS

This is a selection of our most beautiful years. Those were the years when the grapes were the tastiest and whose maturing logging came at a time one should not miss, as no one could make it happen again. At the moment four years make the delight of our tastings: 1977, 1975, 1973 and 1961. We are selling them in cask strength editions only. No reduction-natural degree, no coloring, no addition of sugar or any other food additive

Vintage Armagnac 1977

The climatic conditions were difficult for the grapes and would thus give atypical and asserted touches after a long ageing in the casks. The very beautiful and strong old gold colour is bright and clear. The warm nose opens onto a singular aromatic range. The roasted and spicy hints, such as the clove, get the upper hand over the fruits. The finish is subtly liquoriced, with a hint of gentian. A vigorous eau-de-vie of character.

Cask n°: 9

Total available Volume : 390 Liters

Bottle n° 0001 à 0780.

Natural Degree : 42,1°

Vintage Armagnac 1975

A hot and quite dry summer, particularly at the beginning, saw the grapes get loaded with aromas and fat. The beautiful amber colour is bright and clear, with old copper tints. The delicate woody nose is intense and surrounded with candied fruits, prune, dried fig hints. On the palate, we feel these beautiful notes of evolution, crowned by an anised touch. A gorgeous eau-de-vie, with a great pureness of aromatic expression.

Cask n°: 50

Total available Volume : 230 Liters

Bottle n° 0001 à 0460.

Natural Degree : 41,9°

Vintage Armagnac 1973

Thanks to the temperate climatic conditions, the harvest was a success. Very beautiful and amber colour, the eau-de-vie is bright and clear. The nose is intense, from melted woody hints to pastry and honeyed touches. The mellow aftertaste reveals subtly saline hints, bringing about a salted butter caramel sensation. A very mellow and harmonious eau-de-vie.

Cask n°: 34

Total available Volume : 410 Liters

Bottle n° 0001 à 0820.

Natural Degree : 42,5°

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Vintage Armagnac 1961

Harsh spring frosts were to cut the grapes load on the vine stock by half. The following summer was hot and dry, grapes with exceptional aromas were harvest. The splendid and deepamber colour is clear and bright with mahogany tints. The nose is highly aromatic and almost exuberant. It is strong, intense, and expressive surrounded with aromas of prune, candied orange, nut and smoked tea. On the palate this full, dense and fleshy eau-de-vie offers a certain thickness. This gorgeous vintage Armagnac has a majestic finish.

Cask n°: 64

Total available Volume : 120 Liters

Bottle n° 0001 à 0240.

Natural Degree : 41,7°



A

«**Alambiqué**». A word that comes from « alambic » (« still ») but has nothing to do with our Armagnac (it means overcomplicated, too subtle, confused, over-elaborate).

C

«**Cocagne**». « For European people, « Le pays de Cocagne » refers to a kind of paradise on earth, a golden country providing its inhabitants and guests with generous blessings. We believe its GPS location shall not be too far from our place...

ALPHABET BOOK ...

Another way to talk about Armagnac, more creative and personal.

E

«Esthétique de la dégustation».

The art of the tasting. Being able to identify a fragrance and to word a flavour is a refined pleasure. In Japan, this is a true art named “kôdo”. It is practiced in the frame of ceremonies during which Japanese people “listen” to odours.

V

Vibrations. Armagnac is what we could call a “core product” that shines and vibrates. Holder of memory, it tells the story of its land and its time.

H

Héritage (legacy). We see ourselves as keepers of a place and a know-how we have to perpetuate.

R

Refinement. Refinement of a premium product it takes years to make and that is only dedicated to the pleasure of the senses.

O

Ogre. The one living at Domaine d'Aurensan is quite small yet very voracious. It is called ‘Baudoinia compniacensis’, a tiny black mushroom that devours alcohol vapours and covers our cellar’s walls.

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X

XO. We would need to invent our own initials for “Extra Original”.

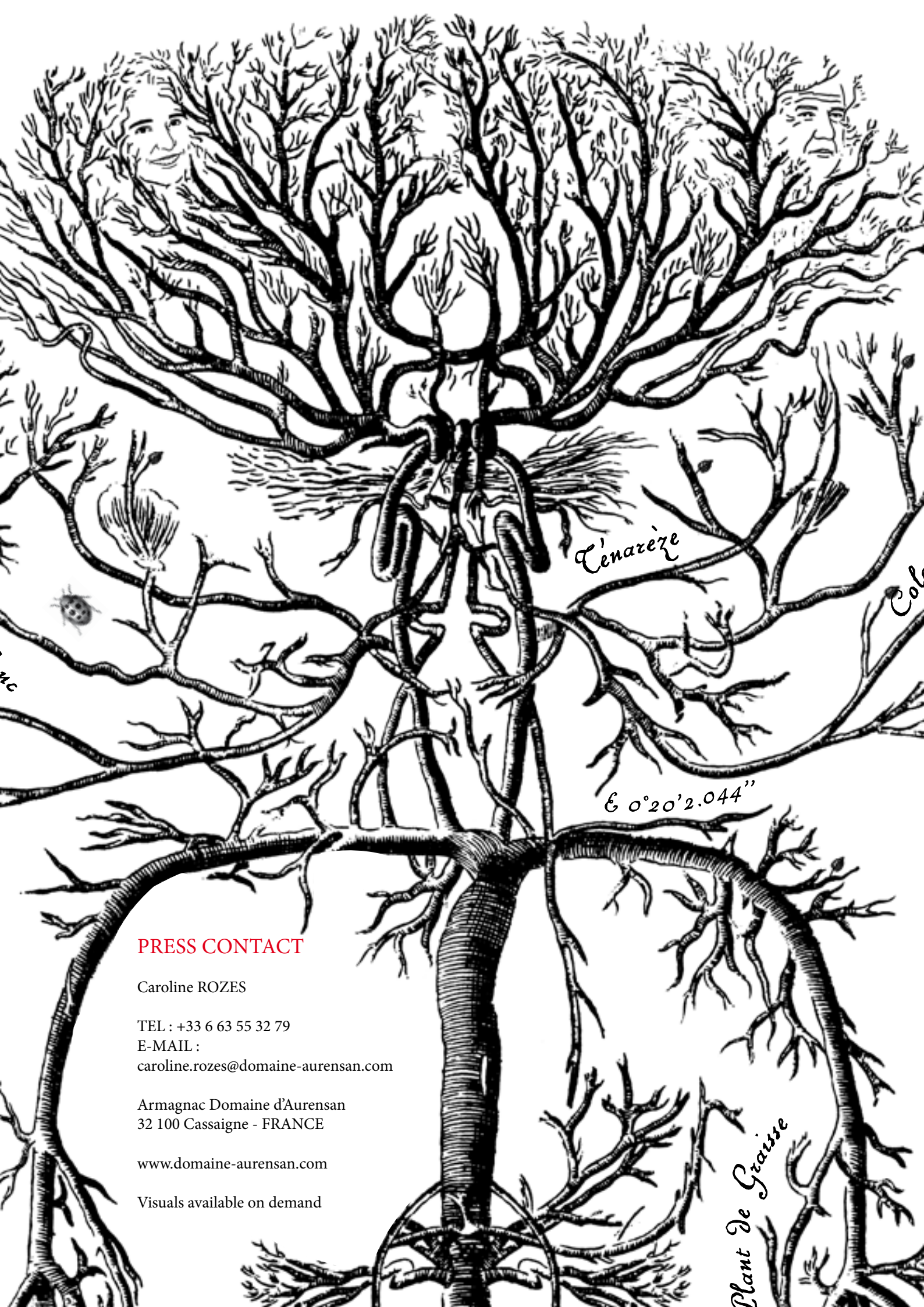
P

Patience (and length of time).

To produce the Armagnac of Domaine d'Aurensan, you'd better be fond of Slow Life than familiar with Speed Dating.

Z

Zorro. Useful to spell our name (R like Roger, O like Odilon, Z like Zorro...)



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Visuals available on demand

Plant De Grasse