

PM Spirits has teamed up with acclaimed producer Claire de Montesquiou of **Domaine d'Espérance** to craft an exclusive line of small-batch Armagnacs. Working together, the duo created a custom blend for a VS offering at 40% ABV. As with every PM Spirits custom bottling, the label provides full transparency to the contents and creation of this one-of-a-kind bottle.

VS BAS ARMAGNAC

Grape Varieties:

1/3 Folle Blanche:

1/2 distilled in November 2015

1/2 distilled in November 2016

2/3 Baco:

1/2 distilled in November 2015

1/2 distilled in November 2016

Distilled by Domaine d'Espérance

Owner: Claire de Montesquiou

Distiller Ambulant: Patrick Michalowski

Still Type: 8 Plate Column (Armagnacaise)

Proof at Distillation: 52 to 54%

Barrels

Aged in 420L Gascony, Pedonculate Oak Barrels

Bottled in January 2019

1200 Bottles | 40% ABV | No Additives | No Filtration

PM Spirits' new line features custom artwork that is altered slightly for each bottle. The artwork, which features hand-drawn skulls, a snake, and grapes, will vary in color to differentiate the bottles. Single-cask bottlings and rare offerings will feature a black label.



About Domaine d'Espérance

In 1990, Claire de Montesquiou returned to her family tradition of Armagnac distillation, one that began in **900 AD**. She and her husband purchased the small Domaine d'Espérance estate, located on a hillside of Gascony's renowned Bas-Armagnac area. Of the 30 hectares of vines, about 8 are dedicated to making Armagnac - growing Baco 22 A and Folle Blanche. The estate uses two small stills; one that is over 100 years old, the second belongs to a traveling-distiller, Pierre Michalovsky, who lends his still to the estate. Distillation is slow - about 4 casks of 420 liters every 24 hours. The estate distills for one week per year. Baco 22 A and Folle Blanche are distilled and aged separately. When the Armagnac needs to be proofed down, distilled water is added little by little, at least 6 months before bottling. The family uses local Gascon Oak casks, toasted to a "medium" level and produced about 15km from the estate, by one of the last independent coopers in the area. The estate uses two cellars - one dating back to the 17th century and a second built in 2003, which hold about 240 casks.