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.

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 Michalouski Still Type: 8 Plate Column (Armagnacaise) Proof at Distillation: 52 to 54%

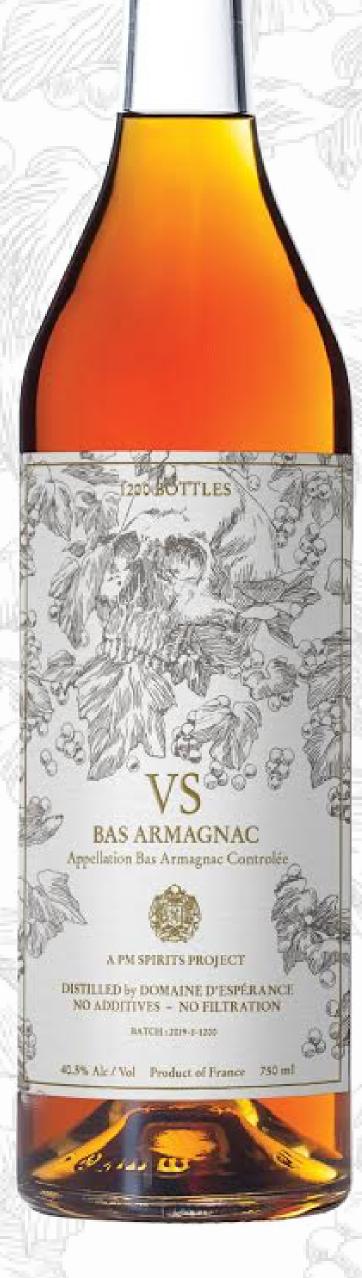
Barrels

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'Esperance 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 month 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.