

Sauval Armagnac

Armagnac Sauval XXX

Brandy aged from 18 to 30 months in oak casks. This quality is only produced with Armagnacs we have stocked up ourselves. The main part of the blend is distilled only once (Armagnac tradition). A part of these brandies have been stocked in newly made casks. This is a young vigorous blend that is very characteristic of younger Armagnac.

Armagnac V.S.O.P.

Aged from 3 to 5 years. Half of our blends come from our cellars, the other half from stock kept in the production area. The blend is constructed to achieve a delicate and light Armagnac. This blend is already an Armagnac, showing the results of oak cask aging and is considered as a very good quality in comparison to the pricing.

Armagnac Napoleon

It is our best vintage, the average age is between 6 and 8 years old, but we always use some 15 year old Armagnacs in order to give the taste of “rancio”, which is appreciated by the consumers. Our tasting comments always describe a powerful Armagnac, very structured and with a long after taste.

Armagnac X.O.

The youngest brandy of the blend is between 12 and 14 years old. The oldest is between 20 and 25 years old. The traditional area for this product is the Bas-Armagnac. The average age for this blend is between 16 and 18 years old. It is quite young for an X.O. but we think that much older Armagnac is often dry in the mouth, except the exceptional years, which are kept for vintages.