

Château de Millet is situated just outside the town of Eauze in the Gers, in Gascony in the heart of the Bas-Armagnac region. Francis and Lydie Dèche, owners, together with their daughter Laurence, who joined them in 1999, follow in the footsteps of the previous five generations by committing themselves to a policy of quality: traditional grape varieties, rational cultivation of the vineyard and constant evolution in the methods and means of vinification.

All their Armagnacs are produced exclusively from their own vines of 100% Baco grapes, harvested, vinified and distilled at Château de Millet. The vines enjoy a north westerly position on the green hills where the soil alternates between clay limestone and the sandy soils known as 'sables fauves'. This specific soil from the Bas-Armagnac area is renowned for its delicate and fruity brandies. The full vineyard is 220 acres, with 25 acres devoted to Armagnac and just under 200 acres of vines for the production of Côtes de Gascogne wines.

No sugar or color is ever added to production.

#### **VS Armagnac (2 Years) 42% ABV**

Aged for 2 years in "pièces armagnacaises" barrels. This young Armagnac has a light amber color. The nose reveals a fine bouquet with fruity notes and sharply focused vanilla smell of new cask.

#### **VSOP Armagnac (5 Years) 42% ABV**

Aged for 5 years in "pièces armagnacaises" barrels. Nose of vanilla and toast, mouth is clean with a good acidity and fatness. The alcohol is mellow with no aggression, leading to a spicy finish of white fruits like cooked pears; An eau-de-vie with a good length that keeps its notes of fruits and freshness.

#### **XO Armagnac (15-25 Years) 42% ABV**

This "Hors d'âge" is a blend of their best Bas Armagnac aged in oak barrels from 15 to 25 years. Beautiful amber colour. Complex nose with notes of dried fruits and prune. Round attack with fatness releasing the suggestion of roasted hazelnuts. Gloriously intense finish to savour.

#### **Vintage Armagnacs**

As soon as they are out of the still, the brandies are put in 400 liter local white oak barrels for a slow aging. The Eaux-de-Vie will be blended into VS, VSOP, or XO, but select casks are held to be bottled in prestigious vintages, little by little, as single casks. Each vintage remains in barrel until they are bottled on the date shown on the label.

Vintages are available by special order on a pre-sale basis from 1975 through 2010 inclusive, as well as very limited quantities dating as far back as 1958.

We have also selected a number of celebratory vintages to showcase the depth of the range.

#### **Stocked Vintages for 2021** (Limited Quantities Available)

2000 - 21 ans d'âge  
1991 - 30 ans d'âge  
1981 - 40 ans d'âge

