



# C o m m e n t s

## WINE ENTHUSIAST - 2003

### **ARMAGNAC**

**SUPERB (90-95)/Highly Recommended** □ **Baron de Lustrac 1973 Domaine de Courros 100% Folle Blanche Bas Armagnac (France); 42% abv.** Aromas of baked apple, sweet oak, vanilla, honey, green melon, nectarine and a trace of spice. On the palate, it's medium-rich, intensely honeyed, and fruity. The deep, multilayered midpalate is succulently sweet and woody. Finishes caramel-sweet, lush and full-bodied, with just a hint of spirity heat.

**Baron de Lustrac 1980 Domaine de la Croix Pelanne 100% Bacco Bas Armagnac (France); 42% abv.** Its tea leaf/toasty aroma is so emblematic of bacco, with scents of honey wheat toast, rubber pencil eraser and butterscotch. Palate is scrumptious, sweet, concentrated and intensely caramel-like; with traces of asparagus and green leaf vegetable. Finish is bittersweet, eggy and creamy. □

**VERY GOOD (85-89)/Recommended** □ **Baron de Lustrac 1977 Domaine d'Espelette 100% Bacco Bas Armagnac (France); 42% abv.** Black tea leaves and light toast on the nose. Palate is mildly honeyed with vanilla, marzipan, old oak and honey. Finish is long, berry fruity sweet and ripe. □

## Awards : Spirits of the year 2003

How to choose from the hundreds of new Spirits released every year ? No need : we've Done the work for you. Here, our top ten picks, Chosen in a blind tasting.

By Pete Wells

## Foodandwine.com November 2003

### Best Armagnac

#### Baron de Lustrac 1980

Cognac is associated with powerhouse brands that are often name-dropped by rap stars; Armagnac is produced by hundreds of anonymous farmsteads scattered around the Gascony region of southwest France. Luckily, the *négociant* firm Baron de Lustrac scours the countryside in search of bottlings like this one, made by Domaine de la Croix Pelanne from a grape called Baco. Small-scale farming and microdistilling produce a spirit so perfect on its own that it doesn't need blending. More than two decades in oak have made it stunningly mellow, with a lingering caramel warmth that lasts so long it really shouldn't be called a «finish».

## *Spirit Journal Guide to Whiskey, Wine, Beer and Cocktails - JANUARY 2004*

### Bas-Armagnac Baron de Lustrac 1972

#### Domaine de Lacaze

Excellent purity, the aroma right from the start shows round, biscuity and mature praline-like notes that are simultaneously nutty and sweet-lusciously bittersweet candied almond core aroma; the palate concludes intensely bitter-sweet and nutty very good well crafted and certainly recommended. Spirit Journal Rating 3 star.

# TASTED WINTER 2007/2008

by Andreas Larsson best sommelier of the world

## ARMAGNAC

... MY TOP PICKS ...



### *Baron de Lustrac* – Bas Armagnac

**Folle Blanche 1982** – Deep golden colour, complex and nuanced nose, fragrant and flowery with layers of fudge, dried fruit and brown sugar. Nice palate with a good freshness, tangy with good fruit and a remarkable aftertaste.

**Folle Blanche 1973** – Very deep golden, mature nose, marked by oak, vanilla, leather and dried fruit. The palate is very concentrated and rich, although not too alcoholic, nice aged sweetness and a long complex finish.

**Cepage Bacco 1972** – Very complex nose, candied hazelnuts, dried fruit, chocolate pralines and orange confiture. Full-bodied and elegant with nice fruit, complex aged flavours and a spicy, very long aftertaste.



A W A R D S

## International Spirits Challenge à Londres

1999 - Bronze Medal for Bas-Armagnac Baron de Lustrac 1973 «Folle Blanche»

selected at Domaine de Courros

2000 - Silver medal for Bas-Armagnac Baron de Lustrac 1970 «Folle Blanche»

selected at Domaine de Courros

2001 - Bronze medal for Bas-Armagnac Baron de Lustrac 1965 «Folle Blanche»

selected at Domaine Notre Dame de Bouït

2003 - Silver medal for Bas-Armagnac Baron de Lustrac 1978 «Folle Blanche»

selected at Domaine Croix de Pelanne

2005 - Silver medal for Bas-Armagnac Baron de Lustrac 1976 «Bacco»

selected at Domaine de Cames

2005 - Seal approval for Bas-Armagnac Baron de Lustrac 1980 «Bacco»

selected at Domaine de Croix de Pélanne

For further informations :

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