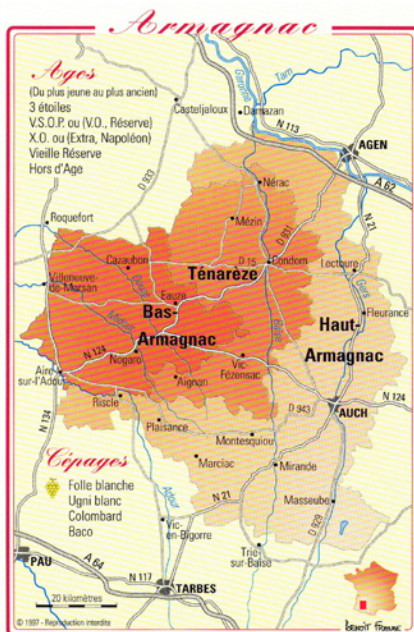




OUTSTANDING FAMILY ESTATE
ARMAGNAC
CHÂTEAU DE PELLEHAUT
MONTRÉAL-DU-GERS • TÉNARÈZE

On a beautifully situated property overlooking the town of Montréal-du-Gers lies the Château de Pellehaut. Since purchasing the estate shortly after World War II, Gaston Béraut and his family have developed Pellehaut into one of the region's largest single properties.



Béraut's sons Mathieu and Martin now take care of winemaking and the élevage of the Armagnac. Both are intelligent and enthusiastic about their products, and between them have studied enology at Toulouse and apprenticed at Tariquet in Eauze, Beycheville in Bordeaux and Au Bon Climat in California.

The Bérauts are fascinated by the floral, peppermint-scented bouquet of Folle Blanche, and the grape's ability to show well in its youth. Since the younger armagnac substantially outsell the older, often vintaged spirits, the family has exclusively distilled Folle Blanche since 1992. All prior Pellehaut Armagnac were produced from Ugni Blanc, a popular distillation grape in the Ténarèze that requires extended aging as a spirit, typically not blooming in less than 15 years.

The brothers are fond of experimentation and regularly explore different types of wood for aging (Gascon, Allier, Limousin, Bourgogne). They also vary the distillation

degrees (52° and 55°) and alter reduction amounts. In contrast to the rustic aging facilities common to Armagnac, both Pellehaut chais are well-organized laboratories.

The Bérauts age Armagnac on two properties, about four miles apart. The youngest spirits spend their first five years on the upper level of one chai next to the house, then are transferred to the far chai to spend their intermediate years. The older vintages finally make their way back to the lower level of the initial chai. Although the family's cellar stocks are impressive, they've reduced distillation drastically and now annually produce from 6 to 10 pièces (400-liter casks), a quantity that essentially replaces sales and evaporation.

These Armagnac show tremendous quality and are frequent prize winners at competition.



Thank you for your order and for your interest in Connoisseur Wines