

ARMAGNAC CHÂTEAU DE MANIBAN

Region: Gers, South West of France
Vineyard area: Bas Armagnac
Owner: Florence Castarède



HISTORY: Situated 1.5 miles south of the town of Mauléon d'Armagnac, the castle of Maniban was built around 1544 by the Maniban family, one of the oldest armagnac producers. The unique cellars date back from the 16th century, while the manor was added in the 19th century. The Maniban family were members of the legal aristocracies who were the first to introduce armagnac to the court of King Louis 15. In 1979, the estate was bought by the Castarède family, the founders of the oldest Armagnac trading house created in 1832. Florence Castarède, 6th generation, is now running the estate.

TERROIR: Château de Maniban is situated in the Bas Armagnac region, the most highly rated part of the Armagnac region producing light, fruity, delicate and highly reputed eaux-de-vie (vines growing on poor and acidic clay loam soils with pockets of iron). The 16 hectares estate is planted with four grapes: Folle Blanche (the "Piquepoult" historical grape variety producing elegant, floral eaux-de-vie), Ugni Blanc (the distillation grape par excellence producing high quality eaux-de-vie), Colombard (with fruity and spicy aromas perfect for blends & Baco (bringing smoothness and aromas of ripe fruits).



MAKING PROCESS: Very uniquely, the Castarède family personally handles the entire winemaking process, distillation, ageing and bottling at the Château. The grapes are harvested and crushed in September. In November, when the fermentation process is over, the wine is distilled in two continuous Armagnac pot stills (including a 1923 Orthez alembic). The eaux-de-vie are first stored in new 400 liters black Gascon oak barrels during a few years, just until the dissolution level of substances in the wood is optimal, then transferred into older oak barrels to avoid an excessive extraction of wood and continue their slow evolution.



VS, 40%: Blend of at least 3 years old Ugni Blanc & Colombard eaux-de-vie. Gold color. Delicate nose of white flowers, hawthorn, supported by gentle woody notes. Very soft palate with fresh prune aromas. Roasted coffee finish.

VSOP, 40%: Blend of 6 years old Ugni Blanc & Colombard eaux-de-vie. Gold color. Fresh floral nose with salted caramel and discreet woody notes. Fresh plum on the palate, backed by delicate tannins and a mild cocoa finish.

XO, 40%: Blend of 12 years old Ugni Blanc & Colombard eaux-de-vie. Amber color. White flowers and peach nose with mild woody notes. On the palate, very ripen prune evolving towards cigar box aromas. Long finish.

1989 Vintage, 40%: 100% Folle Blanche. Amber color. Warm nose of candied prune with notes of delicate woody notes and roasted hazelnut. Elegant palate of fresh plum and peach, with delicate tannins and mild roasted bread.

