



Discover

The Oldest French

House of Armagnac

In the very Heart

Of France...

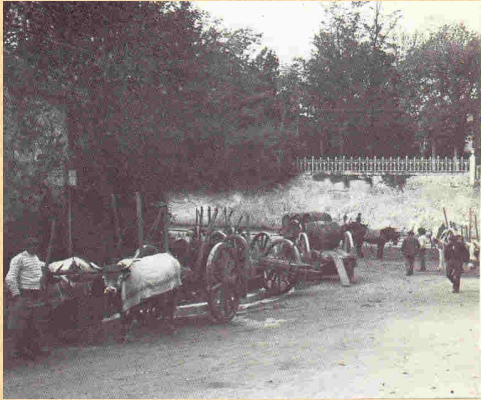
ARMAGNAC
NISMES DELCLOU

Founded in 1832

The Best Armagnac is not NC it is ND

NISMES DELCLOU:

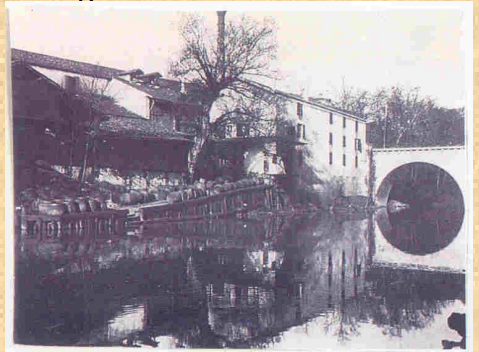
The origins of Armagnac...



Pont de Bordes

Beginning of the 19th century, a prestigious family developed the Nerac area, which was the former capital city of “Navarre”, the last descendant of “Navarre” being Henri IV, King of France.

This Region first developed thanks to the new waterway that had been built at this time: the “Baïse”. Dozens of boats, called “Gabarres”, berthed at “Pont de Bordes” and shipped wine and Armagnac to abroad through Bordeaux.



The Baïse

Those 2 pictures, taken at the end of the 19th century, show oak casks arriving at “Pont de Bordes”, in our cellars, and their loading on the boats.

NISMES DELCLOU:

A Family Affair...



The General Nismes

The artisans at the origin of this development are members of the Nismes Family, that later joined with the Batz Family (descendants of d’Artagnan).

NISMES DELCLOU

A Family Affair...

Two members of the Nismes family have particularly played a major role in this development:

- The General Nismes , hero of the 1870 war and then governor of Paris.
- His brother, Jules Nismes

Both were the sons of the founding person of the Trading House, Pierre Nismes.



Jules Nismes



Elisabeth Delclou

The House name became Nismes Delclou when Pierre Nismes get married with Elisabeth Delclou, who imposed that the House also bear her name.

Information dating from 1685 about this old family Nismes can be found at the town hall of Xaintrailles and the activities of these artisans can be followed at the 17th and the 18th century until today.

For six generations, this business has remained in our family. Today, Florence Castarède, her great grand mother being Marguerite Nismes, manages and develops this activity.

ARMAGNAC

A Shared Secret...



Armagnac, the oldest French Brandy, is obtained through the distillation of white wines of the Gascony region. Aged for years in oak casks, it develops fabulous flavours and aromas.

Formerly called « ardent water » or « immortality water », Armagnac became famous in the middle Ages for its therapeutic qualities. Consumed in moderation, this brandy feeds, stimulates and delights the spirit.

After all, Armagnac gave stamina to the Musketeers of Armagnac and to the Cadets of Gascogne, didn't it?

NISMES DELCLOU

A Rare Collection of Vintages...

Ur House owns the most important collection of old vintages:

The majority is kept in our storehouses, quietly waiting for the delicate moment of bottling.

The oldest one goes back to 1888.



A collection of bottles relative to the last century (from 1888 to 1985) can be discovered in Berry Brothers' shops at the Terminals 2, 3 and 4 at the Heathrow airport in London, and also at their St James' Street's famous shop in London.



NISMES DELCLOU Top Quality Armagnac...

We only market superior quality Armagnacs:

VSOP: Normally 5 years old at least; ours is 10 years old at least.

XO: Normally 6 years old at least; ours is 20 years old at least.

Hors d'Age: Normally 10 years old at least; ours is 20 years old at least.

The vintages: Specificity from Armagnac, they correspond to the year of distillation. Each vintage has its own characteristics. Its quality relies on the producer's know-how.

The date of bottling is specified on each bottle.

ARMAGNAC

The Spirit of Gascony...

The great strength of Armagnac is the image that it reflects:

Armagnac is not only a symbol of good life but also one of the principal elements of Gascon gastronomy.

It is often served with the typical Gascon dishes like Foie Gras, game or desserts and it is even sometimes used as an ingredient. Today, the young Armagnacs are used as base for cocktails.



When you taste an Armagnac, let its flavours of fruits and oak escape from the glass and make you travel through the vineyards of the French countryside.

Taste an Armagnac and you'll discover all the spirit of Gascony...

ARMAGNAC NISMES DELCLOU

Pont de Bordes – 47230 Lavardac

Tel: +33 (0) 5 53 65 50 06

32240 Mauléon d'Armagnac

Show Room in Paris: 140 Boulevard Haussmann – 75008 Paris

Tel : +33 (0) 1 44 05 15 81 – Fax: +33 (0) 1 44 05 17 08

<http://www.armagnac-castarede.fr>

Email: info@armagnac-castarede.fr