

ARMORIK

Breton Single Malt Whisky: The Celtic Connection



The distillery

Located in Lannion, Brittany, the distillery Warengem has been making high-quality liqueurs and spirits for over 100 years. In 1900, Leon Warengem created his first product, the Elixir d'Armorique, a distillate of 35 plants which won awards at international exhibitions in 1902. Since then, from one generation to the next one, the distillery has created a small range of unusual fruit and plant-based liqueurs, honey liqueurs, apple brandy, beers and whiskies.

30 years ago, Warengem was the first and only distillery to ever produce double distilled whisky in France and today it remains the most renowned.

The making of Armorik

The grain: 100% French malted barley

The environment: the soil is mostly granitic, the air is very iodized (the sea is less than 6 miles away) and the weather is as rainy and windy as in the Scottish Highlands but overall warmer, which favors the aging of the whisky. The humidity level is the same as in the Highlands.

The water: the distillery sits on a water source by the name of Rest Avel (it means the house of wind) which gives a pure and crystal clear granitic water.

The distillation: double distillation in traditional copper stills.

Armorik Classic:

Armorik Classic is the result of a unique aging method, using a majority of refill bourbon casks made of American white oak and some refill sherry butts made of Spanish oak. Soft and honeyed, lightly spicy, dotted with a citrus note and a pleasantly light smoky finish.

- *Finalist, 94 points, Excellent / Highly Recommended* (Ultimate Spirits Challenge)
- *Gold Medal* (San Francisco Spirits Competition, 2014)
- *91 points "very nice"* (Mark Gillespie, WhiskyCast)
- *Gold Medal* (International Review of Spirits BTI Chicago)
- *Highly Recommended / 4 stars ".... exceedingly pleasant"* (Spirit Journal)

Armorik Sherry Finish:

Armorik Sherry Finish is mostly aged in refill bourbon casks and then finished in refill sherry butts for about 8 months. Round and warm with notes of candied fruit, grain and a touch of chocolate; creamy texture that coats the palate in a slightly spiced finish.

- *Gold Medal* (San Francisco Spirits Competition, 2017)
- *94 points / Chairman's Trophy* (Ultimate Spirits Challenge, 2015)
- *91 points, "Bold, Audacious & Voluptuous!"* (Whisky Advocate 2015)

Armorik Double Maturation:

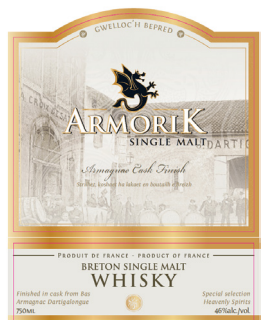
Armorik Double Maturation uses Breton oak from the forest of Armorik for about 5 years and then oloroso xeres sherry casks for about 2 years. Fruity, elegant, with notes salted butter caramel, a touch of woodiness, grain and iodized marine flavors.

- *#6 - Top 20 Whiskies of 2018* (Whisky Advocate)
- *Best in Show - Other Whisky category* (San Francisco Spirits Competition 2014)
- *Double Gold* (San Francisco Spirits Competition 2014)
- *Best European Single Malt* (World Whiskies Awards 2013)
- *90 points / Excellent / Highly Recommended* (Ultimate Spirit Challenge 2013)

Armorik Armagnac Dartigalongue Cask Finish:

A Heavenly Spirits exclusive collaboration between the oldest Armagnac house, Dartigalongue, and first French whisky producer, Armorik! The first single malt whisky to be aged in Armagnac casks! The whisky was matured for 4 years in a refilled bourbon cask and spent a further 2 years in a Dartigalongue Armagnac cask. Licorice, with soft notes of pastry with almonds. Intense aromas of citrus, followed by a nice roundness and nice volume. Elegant woodiness enhanced by peppery and fruity (peach) notes. Long and spicy finish.

- *91 points, Excellent, Highly Recommended* (Ultimate Beverage Challenge, 2018)
- *4 stars / Highly Recommended* (Paul Pacult, Spirit Journal, 2017)



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Claque-Pépin

CALVADOS



History:

The name Claque-Pépin comes from a type of apple variety, which when ripe, rattles when shaken. The name translates to the seeds (pepin) which rattle (claque). The property is located in the Normandie region, nestled between the Domfrontais and the Pays d'Auge, in the 17th century farm next to the ancient chateau of Serans, formerly the family estate of the Louvet family.

Claque-Pépin officially began 13 years ago. However, current owner Benoit Louvet has been immersed in the world of distilling and aging for many years. He began his “apprenticeship” fairly young with his grandfather Vital. After working for a few other Calvados producers as cellar master, he decided to start his own artisanal production and perpetuate the art of making calvados and cider, while respecting the Normand tradition and the environment.

Appellation:

The property and orchards are ideally situated in the Calvados AOC, just in between Pays d'Auge and the Domfrontais, producing cider and Calvados with the round and refined flavors of Calvados of the Pays d'Auge and the spicier notes typical of Calvados of the Domfrontais.

Benoit Louvet grows apples and pears but also buys from a few growers around, especially in the Domfrontais, an area he loves. After he makes his cider, an itinerant distiller comes to the farm to distill Benoit's ciders to his specifications.

The young calvados are redolent with apple and pear, maintaining the subtle aromas of the fruits. The older calvados reveal flavors of orange blossom and candied fruit, as well as hints of balsamic spice, wood, cigar box, and chocolate.

Claque-Pépin Calvados Fine is a young calvados with a golden hue, a pronounced aroma of apples, and a soft mouth feel. This quality is a blend of apples and pears which come mostly from the Domfrontais area.

Claque-Pépin Calvados Hors d'Age 6 years is crafted from a blend of old calvados. Aromas of flowers on the nose with flavors of fruit, pear and vanilla and a slight hint of oak on the palate with a long finish.

- *93 points, Finalist, Great Value, Highly Recommended* (Ultimate Spirits Challenge 2017)

Claque-Pépin Vieille Reserve is the first USDA certified organic calvados available in the U.S. Average 6 years old. A pale yellow amber with a floral, fruity nose with aromas of iris and nuts. Herbaceous and vegetal on the palate.

- *92 points, Great Value!, Excellent, Highly Recommended* (Ultimate Spirits Challenge, 2018)

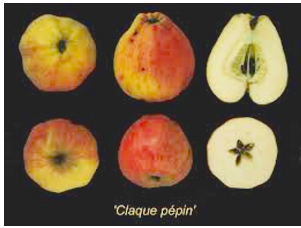
Claque-Pépin's 20 Year Old Calvados presents a balanced aromatic finesse on the nose, with pear forward, and a remarkable smoothness on the palate.

- *93 points, Finalist, Highly Recommended* (Ultimate Spirits Challenge, 2019)



Claque-Pépin

CIDER & POMMEAU



The Cider:

The cultivation of the cider apple stems from the equal respect for tradition and the ecosystem. The cider trees, with their shapely, tall branches and deep roots reflect these ideals.

Cider is primarily a matter of terroir, the soil which gives its particular character to the apples and the product. A good cider is also a fruit; the apples bring the richness of their aroma and flavors to the cider. A great cider is an expression of skill: a multi-generational knowledge passed down by those who first cultivated the land and who bequeathed their knowledge of apples and cider-making to today's generation.

The Pommeau:

Pommeau is a traditional aperitif of the Normandy and Brittany regions of France made by mixing unfermented apple juice with apple brandy (Calvados in the Calvados region and lambig in Brittany). It is overseen and protected by an Appellation d'Origine Controlée as Pommeau de Normandie (and Pommeau de Bretagne in Brittany).

Claque-Pépin Dry Cider is made from traditional cider apples. The tart flavors of the bittersweet fruit give the cider an aromatic kick. Harmonious, soft and structured, with a long finish.

- *94 points. Great Value, Excellent, Highly Recommended (Ultimate Wine Challenge, 2017)*

Claque-Pépin Poiré Cider is USDA certified organic pear cider. This Normandy Organic Pear Cider, made in the champenoise method, is light and refreshing with notes of succulent pear and a tart green apple finish. It goes well with all types of food, as an aperitif or with dessert.

Claque-Pépin Pommeau de Normandie is a mixture of approximately 1/4 Calvados and 3/4 apple juice and aged for minimum of fourteen months. With an ABV of 17%, it is closely related to the Pineau des Charentes and serves as a wonderful aperitif or as an accompaniment to melon or blue cheese. It is also popular with a variety of desserts, including any chocolate or apple-based dishes.

- *94 points (Ultimate Wine Challenge 2018)*

Delord

Bas Armagnac 1er cru since 1875

Born in 1875, Prosper Delord started the company as an itinerant distiller. He gained a reputation for his dedication and expertise by carting his traveling pot still around to the farms in the Bas Armagnac region. When his son Gaston took over in 1925 he officially founded the company and established the business as a permanent site in Lannepax.

Today, great-grandsons Jerome & Sylvain carry on the same tradition, having established a reputation for quality that is unsurpassed. Owners of a prime 30 hectare vineyard in the heart of the Bas Armagnac, (widely known as the 1st Cru), they have been distilling, aging and blending their eaux-de-vie the exact same way their fore-fathers did. Their aging cellars contain Armagnacs dating back to 1904. When touring the distillery and aging cellars, it feels as if time has stopped and you almost expect to see great-grandfather Prosper coming around the corner pulling his itinerant pot still with the help of his two cows.



Delord Technical Information

- Use of high quality fruit, harvested from the best soils of the Bas Armagnac.
- No use of pesticides or fertilizers
- A good use of the grape varietals : 57% Ugni blanc (gives a good foundation), 16% Colombard (herbal aromas), 15% Folle Blanche (floral notes), and 12% Baco (gives roundness)
- A particularly slow single distillation process
- A distillation at low temperature (around 54 to 58 degrees), which enables more flavors, fatty acids and character to remain in the spirit.
- Use of 10% Gascon oak to give good tannins, darker color and beautiful spices.
- More aging than required by law



Tasting Notes and Reviews

Napoleon: Minimum 10 years old. Woody nose with hints of “rancio” to come. Discreet aromas of vanilla and fruit are satisfying and smooth.

- **Gold Medal, 94 points / Outstanding, Best Buy** (*Beverage Tasting Institute, Chicago, 2011*) - **91 points / Excellent** (*Ultimate Spirits Challenge, NY*) - **Superb / Highly Recommended / Best Buy** (*Wine Enthusiast*)

XO: Minimum 15 years old. This exceptional Hors d’Age displays a masterful balance of ripe fruit, wood and buttery orange pound cake. Smooth and deep with a wealth of rancio.

- **4 stars / Highly Recommended** (*Spirit Journal*) - **Gold Medals** (*Concours Mondial de Bruxelles; Concours Agricole de Paris*) - **97 points, Top 50 Best Spirits** (*Wine Enthusiast*) - **92 points / Excellent** (*Ultimate Spirits Challenge*) - **4.5 stars** (*Doug Frost / Tim Fish, New York Times*)

25 Years Old: This superb blend displays flavors of cocoa, spices, vanilla, raisins, walnut and cinnamon. Its finish is long, silky and biscuity.

- **5 stars / Highest Recommendation** (*Spirit Journal*) - **Gold medal** (*Concours General Agricole, Paris*) - **Chairman’s Trophy, 97 points, Extraordinary / Ultimate Recommendation** (*Ultimate Spirits Challenge*) - **96 points, Top 10 Best Armagnacs & Top 50 Best Spirits** (*Wine Enthusiast*) - **5 stars / Highest Recommendation / Best Buy** (*Wine Enthusiast*) - **Gold Medal / Prix du President de la Republique** (*Concours des Grandes Eaux de Vie d’Armagnac*)

L’Authentique: The Armagnac in Delord L’Authentique spent an average of 30 years in oak barrels, first in heavily-charred new French oak, before finishing in older barrels. An Armagnac with great complexity marrying notes of vanilla, wood, and roasted coffee beans with aromas of prunes, walnuts, and dried fruit. A Bas Armagnac with true Gascon character! Pairs well with fruit tarts, particularly pear, and almonds.

- **5 stars / Highest Recommendation** (*Spirit Journal 2018*) - **Chairman’s Trophy, 96 points, Extraordinary, Ultimate Recommendation** (*Ultimate Spirits Challenge*) - **Gold Medal** (*International Spirits Challenge, London*)

1981 Vintage: Distilled in 1981 and bottled in 2011. Dark amber with hints of copper, delicate nose with aromas of sweet spices (cinnamon and ginger) and light tobacco. Fine tannins with flavors of butter and spices that linger, leaving on the palate the sensation of a beautiful brandy.

- **Chairman’s Trophy, 97 points, Extraordinary, Ultimate Recommendation** (*Ultimate Spirits Challenge*) - **GOLD medal and WINNER of President Republic Prize** (*Concours des Grandes Eaux de Vie d’Armagnac*)



Organic Cognac du Peyrat



The Distillerie du Peyrat has distilled Cognacs for several decades but the family has been present as distillers in the Charente region since 1705. After having distilled Cognac for bigger, well known brands, the owner decided to produce and market his own Cognac with a rather unique specialization in the Cognac area: the production of Organic Cognacs. Distillerie du Peyrat now produces exclusively 100% organic Cognacs.

Located in a small village 10km East of Cognac on the banks of a river, du Peyrat produces, distills and ages his eaux de vie with the respect of the environment and the intense expression of the terroir.

About the product:

Location of the vineyard: in the Fins Bois delimited area of production, just a few km away from the delimited Grande Champagne area, also known as the first cru.

Terroir: because of its proximity to the Grande Champagne area, the vineyard benefits from 2 terroirs, producing assemblages (blends) that have strength and fullness, but will yet be round, supple and mature quicker than cognacs from the Grande Champagne.

Production: about 160,000 bottles per year

House style: subtle, fruity

Tasting notes & Reviews:

Organic Selection: a blend of young and lively cognacs; fresh and surprisingly round due to a special, fatty distillation process.

- 4 stars / *Highly Recommended* (Paul Pacult, *Spirit Journal* 2017)
- 92 points / *Great Value - Ultimate Spirits Challenge* 2015
- 93 points - *Wine Enthusiast*, 2015

Rare Prestige: a minimum of 7 years old; vanilla, plum, apricot aromas - refined, light, mellow and round on the palate.

- 95 points, *Best Spirits of 2017 - Wine Enthusiast*, 2017
- *Highly Recommended / 4 stars - Paul Pacult, The Spirit Journal*, 2017 & 2009
- 91 points - *Cigar & Spirits Magazine*, 2014
- *Excellent! 90 Points - Ultimate Spirit Challenge* 2010

XO: a minimum of 15 years old; 97 points “...this is a beauty, rich in Sherry and birch beer-like notes, dappled with cinnamon and allspice. The dry finish suggests accents of cocoa and leather.” - *Wine Enthusiast Magazine*

Organic and more:

Cognac du Peyrat is certified organic by the USDA, and the strict European organization, Ecocert.

The distillery has also committed to:

- Choosing “green” electricity produced by sustainable methods.
- Installing photovoltaic solar panels.
- Adopting the use of recycled paper.



Marie Duffau Bas Armagnac



Born in 1875, Prosper Delord started the company as an itinerant distiller. He gained a reputation for his dedication and expertise by carting his traveling pot still around to the farms in the Bas Armagnac region. He later married Marie Duffau and in 1925, they officially founded the company with their son Gaston and established the business as a permanent site in Lannepax. The Armagnacs were sold under the 2 names Delord or Duffau.

Today, great-grandsons Jerome & Sylvain carry on the same tradition, having established a reputation for quality that is unsurpassed. Owners of a prime 20 hectare vineyard in the heart of the Bas Armagnac, (widely known as the 1st Cru), they have been distilling, aging and blending their eaux-de-vie the exact same way their grandfather did.

Their aging cellars contain Armagnacs dating back to 1904. When touring the distillery and aging cellars, it feels as if time has stopped and you almost expect to see grandfather Prosper coming around the corner pulling his itinerant pot still with the help of his two cows. Even though the company's main business name is still Delord, they have always been selling under both names Delord or Marie Duffau.

The great success of Marie Duffau Armagnac is owed in part to:

- Use of high quality fruit, harvested from the best soils of the Bas Armagnac.
- No use of pesticides or fertilizers
- A good use of the grape varieties: 70% Ugni blanc (gives a good foundation), 20% Baco (gives roundness), 5% Colombard (herbal aromas) and 5% Folle Blanche (floral notes)
- A particularly slow single distillation process
- A distillation at low temperature (around 54 to 58 degrees), which enables more flavors, fatty acids and character to remain in the spirit.
- A distillation in small batches
- Use of 10% Gascon oak to give good tannins, darker color and beautiful spices.



Marie Duffau Bas Armagnac Napoleon:

Min. 6 years old. Flavors of cocoa, orange rind, cake batter and vanilla. Soft tannins on the finish and a touch of rancio to come.

- **92 points / Highly Recommended** (Ultimate Spirits Challenge)
- **Top 50 Best Buy Spirits 2006 & 2007; Highly Recommended/Best Buy** (Wine Enthusiast)
- **4 stars / Highly Recommended / Best Buy** (Spirit Journal, P. Pacult)

Marie Duffau Bas Armagnac Hors d'Age:

Min. 12 years old. Rich flavors of toffee, old oak, pitted plum and raisins; elegant rancio and long round finish.

- **Chairman's Trophy, 97 points, Great Value** (Ultimate Spirits Challenge 2019)
- **94 points; Top 10 Best Armagnacs** (Wine Enthusiast)
- **"...Handsome, concentrated..." / 4 stars / Highly Recommended** (Spirit Journal, P. Pacult)

Marie Duffau Bas Armagnac Vintage 1979:

Aged 30 years in oak barrel. Old copper color with orange hues, shiny and limpid. The nose is rich with silky aromas of vanilla, cocoa, butter and warm wood. In the mouth, the flavors remain centered around the vanilla and oak wood flavors with addition of fruit pit and walnut. The finish has very pleasant and persistent notes of rancio and butter. 43% Alcohol

- **91 points, Excellent, Highly Recommended** (Ultimate Spirits Challenge 2018)
- **4 stars, Highly Recommended** (Spirit Journal 2018)



**Marie Duffau -
The fastest selling
Armagnac in the USA**