



ARMAGNAC

CHÂTEAU DE
LÉBERON

Appellation Armagnac Ténarèze contrôlée

FAMILLE ROZÈS
Rozès

Propriétaires récoltants depuis 1895
32100 Cassaigne

THE PROPERTY



THE CHÂTEAU

The Château de Léberon is a stately mansion, listed among the Monuments Historiques.

Its construction started in the 13th century, when the ‘Hundred Years’ War was raging across Gascony. The castle was then a medieval fortress with a building design typical of the Gascon castles of the day: square main body flanked by two round towers. At this time, the Lord of Léberon was very powerful, as witnessed by the walls of the Château’s chapel. Indeed one can find there a double Litre, a very rare honorific pictorial work.

Later during the Renaissance the castle changed appearances. Italian architects added several extensions to the building, they erected a spiral staircase and opened up large mullion windows... One of these extensions reveals a remarkable framework resembling a reversed boat hull. Since then, its configuration has been made more welcoming and suitable for accommodation. At this time the agricultural property was already developing vineyards whose reputation would only improve. At the 17th century, the Lord of Léberon, Louis XIV’s aide-de-camp, promoted the produce of his estate at the Court of Versailles. In the late 18th century, the old Château would gradually be abandoned.

It was only to know its revival and its current aspect in 1939, when Osmin Rozès bought the property. A lot of important restoration work was then undertaken. Nowadays it remains the family home.





THE VINEYARD

The vineyard of the Château de Léberon is benefiting from an exceptional microterroir: it has its roots plunging into the gritty sand of the alluvial deposits of the River Baïse's terraces. Its soil is mixed with many pebbles that retain then transmit the warmth of the sun to the grapes.

Its South-facing aspect is ideal. The vines coming from this land are producing very textured, aromatic fruit, with significant fatness.

The Château's vineyards are old. They are 40 years old on average, some more than 60 years old.

Both the Ugni-Blanc and the Colombard varieties can be found on the property. Colombard Armagnac is rare and greatly prized as it is a grape that yields so-called 'double-fin', very pleasant whites. It is one of the most fruity vines, that produces brandies that will taste fresh and vital and mature into sturdy and powerful Armagnacs.





THE FAMILY'S HERITAGE

We are the fourth generation of Armagnac producers from the Château de Léberon. In 1939, when our great-grand-father Osmin bought the Château, the latter was in a poor state, with trees growing in the middle of the buildings; large-scale restoration work had to be undertaken, the vines had to be planted again, and distillation campaigns had to be launched again...

Later, it was our grandfather Jean that was to play a major role in making Armagnac widely renowned, as he was one of the founders of the Compagnie des Mousquetaires d'Armagnac in 1951.

Today we wish to perpetuate this old familial commitment to the promotion of our land.



WORKING ON THE VINES

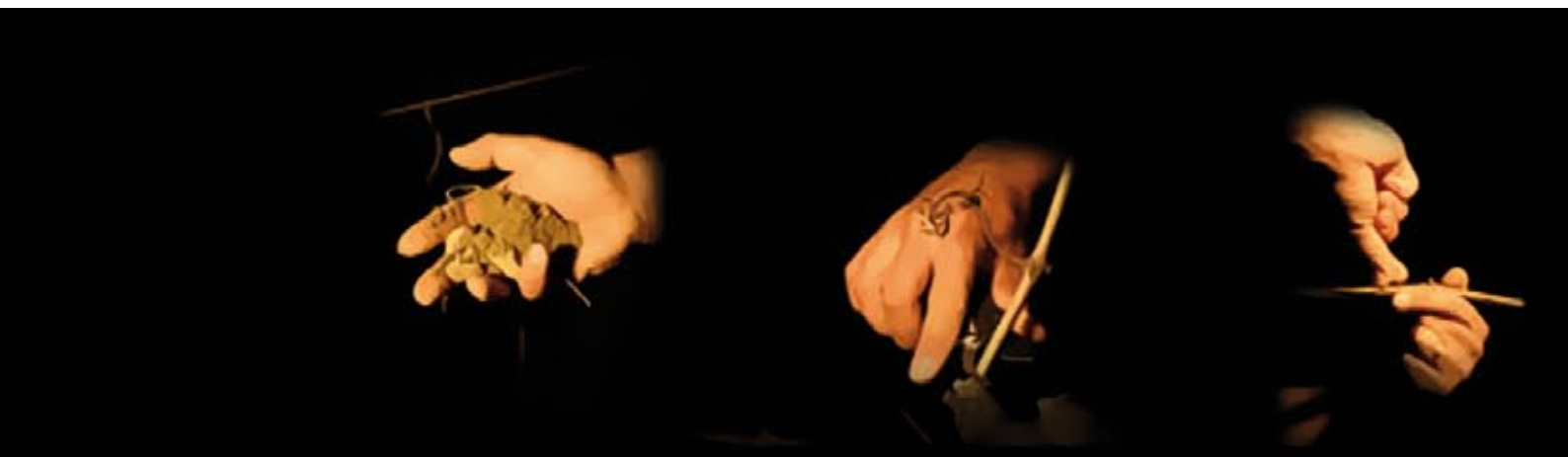
That work follows the rhythm of seasons while respecting the organic cycle of the vines. The hand is at the heart of this precise work, as it participates in each stage of the development of the plant—pruning, folding, disbudding...

It is the hand that provides the care necessary to the blooming of our vines, which deserve special attention, due to their old age (up to 60 years old).

VINIFICATION AND DISTILLATION

As soon as the grape harvest is over, vinification starts. The process is absolutely natural, no oenological product is used – neither yeast, nor sulphur. Then comes the time of distillation, which is taking place within the Château and lasts for days and nights.

We are using the traditional still for Armagnac, the so-called “continuous still”, which allows the preservation of as many aromas as possible to produce a generous eau-de-vie, rich and textured.



Depending on the years and the crop, the brandy flowing from the pot still will not be the same. It already has the intrinsic characteristics that will be the basis of its following maturation. It befalls us to choose the most appropriate cask, whether a new barrel or a red cask—which has already hosted brandy, and to determine how long it should stay there, so that this Armagnac-to-be may develop the special character we have pre-sensed in it.

THE CHOREOGRAPHY OF THE GESTURE



AGEING

The ageing of our Armagnacs is happening within the Château itself. Indeed the maturing cellar takes up the eastern aisle of the mansion. Its walls are thick, which allows a quasi-constant temperature and humidity rate throughout the year, a perfect environment for a progressive, serene and coherent ageing of our brandies. The ageing in 420-litre oak barrels called 'pièces' is a long and crucial stage for Armagnac.

Four phenomena are taking place simultaneously:

- the extraction of tannic compounds from the pièce
 - the evaporation of a part of the brandy (it is the "angels' share")
 - the decrease in alcoholic degree
 - the evolution of the aromas from the wood and from the wine through a slow oxidation of Armagnac by contact with the air permeating the cask.
- The Armagnacs of the Château de Léberon are maturing in barrels made out of the oaks of the property, it is in the contact of the wood that it can extract precious aromatic compounds that will then refine over many years. This is why the choice of the wood is so crucial in the making of Armagnac. It is the moment in its making when it is defining its own identity.

BOTTLING

The bottling process is taking place at the Château. It is done to orders for as soon as the spirit leaves the barrel it no longer ages. We systematically indicate on each bottle the date of bottling, which determines the age of the brandy. Each bottle is made by hand with the utmost care.

OUR VINTAGE ARMAGNACS



« WHAT EXISTED ONCE, STILL EXISTS. »
EURDICE, ANOUILH

At the Château de Léberon we are keeping alive the memory of the place and its history. That memory is completely intact in our vintages. Each one gives back the memory of the year of its harvest and of the long maturing process that brought it to us. We have thus decided to offer nothing but vintage Armagnacs, following the pure tradition of Armagnac.

We are selling them in cask strength editions only. No reduction-natural degree, no coloring, no addition of sugar or any other food additive that might ‘flatter the palate’ (as some would consider) but betray the identity of our terroir and despoil our exacting work.

We only offer for sale Armagnacs over 20 years old. Today we have selected 7 vintage Armagnacs that have reached a maturing level that makes them worth tasting.





1993

A warm and sunny summer that gave fully-mature grapes at harvest time.

A beautiful amber hue, lustrous and limpid.

A compelling nose with woody hints and nuances of coconut and vanilla. Smooth and supple entry revealing an elegant note of smoked tea in the finish.

Cask n°: 43

Total available Volume: 450 Liters

Bottle n° 0001 to 0900.

Natural Degree: 46,1°

1982

The annual climatic conditions were very beneficial to the growth and maturing of the grapes, the harvest was generous in quantity as well as in quality.

A magnificent amber colour with bronze tints. A very expressive nose around notes of stone fruit, walnut and hazelnut. The aftertaste is round with a very nice smoothness in the finish. An excellent vintage, complex and long in the mouth.

Cask n°: 52

Total available Volume: 210 Liters

Bottle n° 0001 to 0420.

Natural Degree: 44,5°



1989

The climatic conditions of 1989 were ideal all along the vegetative cycle of the vines. The year was generous and early, the grapes aromatic and dense.

A beautiful old gold tint, lustrous and perfectly limpid. The nose is expressive and evolves around candied fruit hints, bitter orange peel and candied ginger. On the palate, the superb notes of cocoa give character to the finish.

Cask n°: 9

Total available Volume: 430
Liters

Bottle n° 0001 to 0860.

Natural Degree: 45,6°

1978

A mitigated summer, relatively dry with a splendid low season that will permit grapes to reach full maturity.

An intense amber colour with hints of deep copper red. The nose is marked and reveals a very mellow oakiness as well as beautiful evolving hints, prune and tobacco leaves. On the palate, a balanced and complex structure. A brandy that is both round and powerful.

Cask n°: 15

Total available Volume: 155
Liters

Bottle n° 0001 to 0310.

Natural Degree: 43,4°

1986

The mild and dry summer was to give concentrated and powerful grapes.

A glowing golden colour, lustrous and limpid.

A welcoming warm nose that develops honeyed and spicy notes. The attack on the palate is open and balanced; the finish is straight and persistent, around powerful notes of cocoa. A round and refined brandy.

Cask n°: 6

Total available Volume: 310
Liters

Bottle n° 0001 to 0620.

Natural Degree: 45,4°

1974

A fickle summer during which the sun finally prevailed over the rain.

A beautiful deep amber colour. A well-balanced and rich nose around candied fruit, apricot, dry fig. On the palate, the roundness is overpowering with subtle gourmet notes of liquorice. A harmonious brandy, with a beautifully long-lasting finish.

Cask n°: 48

Total available Volume: 110
Liters

Bottle n° 0001 to 0220.

Natural Degree: 42,6°

1964

The low season was short but hot and sufficiently dry, which allowed the harvest of excellent grapes.

A very nice amber tint with green sheens. Limpid and lustrous. A strongly intense entry and finish. Complex and generous aromas revealing notes of candied fruit, stones, prunes, figs, walnuts. A structured finish that lasts with a beautiful elegance. A remarkable vintage.

Cask n°: 13

Total available Volume: 120
Liters

Bottle n° 0001 to 0240.

Natural Degree: 41,5°



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Visuals available on demand

