

PM Spirits has teamed up with acclaimed producer Claire de Montesquiou of **Domaine d'Espérance** to craft an exclusive line of small-batch Armagnacs. Working together, the duo created a custom blend for an **overproof** VS offering at **52% ABV**. As with every PM Spirits custom bottling, the label provides full transparency to the contents and creation of this one-of-a-kind bottle.

VS BAS ARMAGNAC OVERPROOF

Cask #25	Cask #62	Cask #04	Cask #101
100 Liters	100 Liters	150 Liters	150 Liters
Grape Variety:	Grape Variety:	Grape Variety:	Grape Variety:
Baco	Folle Blanche	Folle Blanche	Folle Blanche
Distilled 11/16	Distilled 11/16	Distilled 11/15	Distilled 11/16

Distilled by **Domaine d'Espérance**

Owner: Claire de Montesquiou
Distiller Ambulant: Patrick Michalowski
Still Type: 8 Plate Column (Armagnacaise)
Proof at Distillation: 52%

Barrels

Aged in 420L Gascony, Pedonculate Oak Barrels

Bottled in January 2019

600 Bottles | 52% ABV | No Additives | No Filtration

PM Spirits' new line features custom artwork that is altered slightly for each bottle. The artwork, which features hand-drawn skulls, a snake, and grapes, will vary in color to differentiate the bottles. Single-cask bottlings and rare offerings will feature a black label.

About **Domaine d'Espérance**

In 1990, Claire de Montesquiou returned to her family tradition of Armagnac distillation, one that began in **900 AD**. She and her husband purchased the small **Domaine d'Espérance** estate, located on a hillside of Gascony's renowned Bas-Armagnac area. Of the 30 hectares of vines, about 8 are dedicated to making Armagnac - growing Baco 22 A and Folle Blanche. The estate uses two small stills; one that is over 100 years old, the second belongs to a traveling-distiller, Pierre Michalovsky, who lends his still to the estate. Distillation is slow - about 4 casks of 420 liters every 24 hours. The estate distills for one week per year. Baco 22 A and Folle Blanche are distilled and aged separately. When the Armagnac needs to be proofed down, distilled water is added little by little, at least 6 months before bottling. The family uses local Gascon Oak casks, toasted to a "medium" level and produced about 15km from the estate, by one of the last independent coopers in the area. The estate uses two cellars - one dating back to the 17th century and a second built in 2003, which hold about 240 casks.

