



Domaine de  
Authentic & Innovative

*Papable*



  
Domaine de  
*Papolle*

*Best Wishes 2013 from the Land of Authenticity.*

*Meilleurs Vœux 2013 du pays de l'Authentique*

The Romans introduced the vine, the Arabs the still & the Celts the wood cask: this association and the know-how Gascon gave birth to the «Eau-de-Vie des Rois» (translate as Spirits of the Kings).

In 1310, Master Vital Duffour, prior of Eauze, granted it therapeutic virtues. «An Eau-de-Vie of Immortality with complex aromas & flavors.»

At the heart of the Bas Armagnac vineyard (Southwest France), the origin of *Papolle* goes back to the 17th century with its Bas Armagnac production, which continues nowadays.

Added to that, nowadays our white wines, aromatics & gourmands, represent also an Important part of the production.

The opposition, as much technical as commercial, of these two productions reveals us naturally the spirit of *Papolle*:

**Authentic & Innovative**



# *Papolle* Vins

Art & Know-how lead us to produce aromatic, fresh, festive & charming wines that give joy to share.



From the 1st cuts in winter up to the bottling, *Papolle* has always been surrounded by great care to limit the intervention of outsiders to a natural process.

In conducting the harvest by night, a policy of continuous control of the temperatures, a good handle of the oxygen and strict hygiene measures, *Papolle* is constantly researching balance, taste and complexity in elaborating wine.

# *Papolle* Armagnacs

« Royale Eau de Vie »

Armagnac, the oldest of the Eau-de-Vie de Vie from France, was adopted by King Henry IV, when he came in the region for one of his hunting parties. Since then, Armagnac remained at its highest level in spite of its intimate and reserved personality.

*Papolle* strives to preserve ancestral techniques, wood distillation in the continuous Armagnac still & natural aging in oak.



« Contemporary because Timeless »

Our greatest pride is to be able to enjoy more than a century of old vintages. From the early 1900's to nowadays, the cellars are full of these treasures, brown & gold colored, fat & bright, consequence of a marriage between the Eau-de-Vie and the wood, languishing silently in the greatest humility as a «Vintage Cemetery.» Tasting it is stopping the Time.

# Tradition

VDP Blanc Côtes de Gascogne

**2 STARS (best note) - GUIDE HACHETTE 2010**  
**SILVER MEDAL - CONCOURS AGRICOLE PARIS 2012**

**GRAPES :** Colombar 60%, Ugni Blanc 20%, Gros Manseng 10%, Sauvignon 10%.

**VISUAL ASPECT :** Bright with a delightful pale yellow colour.

**BOUQUET :** Remarkable fresh aroma of white fruit (peaches then pineapple).

**TASTE :** Lots of freshness in attack. Presenting a good general balance with a long finish accompanied by exotic aromas of mango and apricot.

**ACCOMPANIMENTS :** Fresh and festive, this wine can equally be served as an aperitif or as a complement to shellfish, fish, white meats and cheeses.

**VINIFICATION :** Foliar spraying. Grape maturity controlled. Night harvesting to keep grapes fresh. Cold stabilization of 4 to 8 days. Vinification at low temperatures. Inerted circuit from pressing & wine making at low temperatures.



# Sauvignon

VDP Blanc Côtes de Gascogne

**GRAPES :** Sauvignon 100%

**VISUAL ASPECT :** Bright pale yellow colour.

**BOUQUET :** The nose is lightly peppered with notes of boxwood and mint generated by the Sauvignon.

**TASTE :** A very well balanced wine. The Sauvignon associated with the Ugni Blanc gives good structure as well as remarkable fruity aromas, in particular those of ripe peaches and pineapple.

**ACCOMPANIMENTS :** Fresh and festive, this wine can be served as a complement for shellfish, fish, white meats and cheeses.

**VINIFICATION :** Foliar spraying. Grape maturity controlled. Night harvesting to keep grapes fresh. Cold stabilization of 4 to 8 days. Vinification at low temperatures. Inerted circuit from pressing & wine making at low temperatures.



# *Chardonnay*

VDP Blanc Côtes de Gascogne

**GRAPES:** Chardonnay 100%.

**VISUAL ASPECT:** Bright with a beautiful straw color.

**BOUQUET:** Brioche nose slightly roasted with citrus fruits notes and white fruit.

**TASTE:** On the palate, the wine is fresh and complex. This Chardonnay is round, developing fruity notes and brioche reminding the nose.

**ACCOMPANIMENTS:** Fresh and complex, this wine would delight an aperitif and accompany perfectly seafood & fish, white meats in sauces.

**VINIFICATION:** Foliar spraying. Grape maturity controlled. Night harvesting to keep grapes fresh. Cold stabilization of 4 to 8 days. Vinification at low temperatures. Inerted circuit from pressing & wine making at low temperatures.



# *Gros Manseng*

VDP Blanc Côtes de Gascogne

***SELECTION 2 STARS - GUIDE HACHETTE 2008  
DECANTER 2009***

**GRAPES:** Gros Manseng 100%.

**VISUAL ASPECT:** Delightful pale yellow colour with golden highlights .

**BOUQUET:** Expression progressively on the aromas of honey and hazelnuts with a discreet touch of wood.

**TASTE:** Round and smooth attack giving way to its full volume. Fresh and slightly acidic revealing aromas of polish, honey and acacia as well as those of white peaches and nectarines.

**ACCOMPANIMENTS:** This wine can be served as an aperitif, japanese dishes, blue cheese and desserts like apple pie.

**VINIFICATION:** Foliar spraying. Grape maturity controlled. Night harvesting to keep grapes fresh. Cold stabilization of 4 to 8 days. Vinification at low temperatures. Inerted circuit from pressing & wine making at low temperatures.



# *Petit Manseng*

VDP Blanc Côtes de Gascogne

***GOLD MEDAL – SOUTH WEST FRANCE WINES CONTEST 2012***

**GRAPES:** Syrah 50%, Merlot 50%.

**VISUAL ASPECT:** Pale rosé colour with a beautiful brightness.

**BOUQUET:** Remarkable aroma of raspberry and hyacinth, slightly peppered, mentholated note.

**TASTE:** Round and full marked by the strawberry and white nectarine, related to candy. Perfectly balanced wine. Final of a great freshness.

**ACCOMPANIMENTS:** Fresh and festive, this wine can equally be served as an aperitif or with cook of any horizons.

**VINIFICATION :** Foliar spraying. Grape maturity controlled. Night harvesting to keep grapes fresh. Cold stabilization of 4 to 8 days. Vinification at low temperatures. Inerted circuit from pressing & wine making at low temperatures.



# *Rosé*

VDP Côtes de Gascogne

***GOLD MEDAL – SOUTH WEST FRANCE WINES CONTEST 2012***

**GRAPES:** Syrah 50%, Merlot 50%.

**VISUAL ASPECT:** Pale rosé colour with a beautiful brightness.

**BOUQUET:** Remarkable aroma of raspberry and hyacinth, slightly peppered, mentholated note.

**TASTE:** Round and full marked by the strawberry and white nectarine, related to candy. Perfectly balanced wine. Final of a great freshness.

**ACCOMPANIMENTS:** Fresh and festive, this wine can equally be served as an aperitif or with cook of any horizons.

**VINIFICATION :** Foliar spraying. Grape maturity controlled. Night harvesting to keep grapes fresh. Cold stabilization of 4 to 8 days. Vinification at low temperatures. Inerted circuit from pressing & wine making at low temperatures.



# *Rouge*

VDP Côtes de Gascogne

**GRAPES:** Syrah 50%, Merlot 50%.

**VISUAL ASPECT:** Pale rosé colour with a beautiful brightness.

**BOUQUET:** Remarkable aroma of raspberry and hyacinth, slightly peppered, mentholated note.

**TASTE:** Round and full marked by the strawberry and white nectarine, related to candy. Perfectly balanced wine. Final of a great freshness.

**ACCOMPANIMENTS:** Fresh and festive, this wine can equally be served as an aperitif or with cook of any horizons.

**VINIFICATION :** Foliar spraying. Grape maturity controlled. Night harvesting to keep grapes fresh. Cold stabilization of 4 to 8 days. Vinification at low temperatures. Inerted circuit from pressing.





# *Bas-Armagnac*

**Apellation d'Origine Contrôlée**

## ***YOUNGS BAS ARMAGNACS BLENDED***

Our Bas-Armagnacs are exclusively made from the distillation of wines from the Domaine and have been developed and produced following the traditional methods of our ancestors.

**3 Etoiles** : Bas-Armagnacs with minimum age of 3 years. Eau-de-vie very young and not so influenced by the wood, a pretty pale blond visual aspect.

**V.S.O.P** : a blend that has been uniquely developed from Bas-Armagnac with a minimum age of 7 years. Golden, young and very clean eau-de-vie, destined for those appreciating softness, smoothness and discreet aromas. A feminine eau-de-vie that will delight those wanting to discover Armagnac.

**Hors d'âge** : uniquely developed from Bas-Armagnacs with a minimum age of 12 years. A Bas-Armagnac chosen for its elegance, roundness, smoothness and balance. The most honoured of the range in competition with the "1973".

**15 years old**: uniquely developed from Bas-Armagnacs from the Domain with a minimum age of 15 years. A Bas-Armagnac enhanced by slow warming in hand to discover the subtleties of the blend.

**20 years old**: uniquely developed from Bas-Armagnacs from the Domain with a minimum age of 20 years. A great Bas-Armagnac at its peak to be enjoyed in a quiet moment.

**25 years old**: uniquely developed from Bas-Armagnacs from the Domain with a minimum of 25 years. A great well balanced Bas-Armagnac at its peak further enhanced by warming in the hand.

## ***BAS ARMAGNACS VINTAGES & VERY OLD VINTAGES***

*The Vintages have been strictly selected according to our quality charter. These products have been developed and produced following the traditional methods of our ancestors.*

*We propose "young" Vintages (1988, 1985, 1983, 1980, 1979 & 1976) but also very old Vintages from 1972 to 1926, for certain the rarity began to point out.*

*Due to the rarity of these Vintages, miniature bottles are not available for samples.*



# Domaine de Papolle

## List of Medals Wines & Armagnacs

### BAS-ARMAGNACS

- 1982 SYLVER MEDAL Bas-Armagnac Hors d'Age / CONCOURS GENERAL AGRICOLE DE PARIS
- 1983 GOLD MEDAL Bas-Armagnac Hors d'Age / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 1984 BRONZE MEDAL Bas-Armagnac Hors d'Age / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 1990 BRONZE MEDAL Blanche d'Armagnac / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 1991 BRONZE MEDAL Bas-Armagnac Hors d'Age / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 1993 GOLD MEDAL Blanche d'Armagnac / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 1993 SYLVER MEDAL Bas-Armagnac Hors d'Age / CONCOURS GENERAL AGRICOLE DE PARIS
- 1995 BRONZE MEDAL Bas-Armagnac Millésime 1973 / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 1998 BRONZE MEDAL Bas-Armagnac V.S.O.P / CONCOURS GENERAL AGRICOLE DE PARIS
- 1998 BRONZE MEDAL Bas-Armagnac Millésime 1973 / CONCOURS GENERAL AGRICOLE DE PARIS
- 2000 GOLD MEDAL Bas-Armagnac Hors d'Age / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 2000 SYLVER MEDAL Bas-Armagnac Millésime 1986 / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 2000 SYLVER MEDAL Bas-Armagnac Hors d'Age / INTERNATIONAL WINE AND SPIRIT COMPETITION - LONDRES
- 2000 PRIX DU PRESIDENT DE LA REPUBLIQUE Bas-Armagnac Hors d'Age / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 2001 GOLD MEDAL Bas-Armagnac Hors d'Age / CONCOURS GENERAL AGRICOLE DE PARIS
- 2001 BRONZE MEDAL Bas-Armagnac V.S.O.P / CONCOURS GENERAL AGRICOLE DE PARIS
- 2002 BRONZE MEDAL Bas-Armagnac Millésime 1978 / CONCOURS GENERAL AGRICOLE DE PARIS
- 2002 BRONZE MEDAL Bas-Armagnac V.S.O.P / CONCOURS GENERAL AGRICOLE DE PARIS
- 2002 BRONZE MEDAL Bas-Armagnac V.S.O.P / SALON DU VIN ET DU FROMAGE FLOREFFE - BELGIQUE
- 2002 BRONZE MEDAL Bas-Armagnac V.S.O.P / FOIRE NATIONALE AUX GRANDES EAUX-DE-VIE D'ARMAGNAC - EAUZE
- 2003 1<sup>st</sup> PRICE Bas-Armagnac Hors d'Age / INTERNATIONAL WEINMESSE - BERLIN
- 2003 GOLD MEDAL Bas-Armagnac 20 ans d'Age / CONCOURS GENERAL AGRICOLE DE PARIS
- 2004 BRONZE MEDAL Bas-Armagnac Millésime 1974 / CONCOURS GENERAL AGRICOLE DE PARIS
- 2007 GOLD MEDAL Blanche d'Armagnac 2006 / CONCOURS GENERAL AGRICOLE DE PARIS
- 2008 GOLD MEDAL Bas Armagnac Hors d'Age / CONCOURS GENERAL AGRICOLE DE PARIS.
- 2009 2 STARS Bas Armagnac 1989 / GUIDE HACHETTE 2010.
- 2009 SELECTION Bas Armagnac Hors d'Age / GUIDE HACHETTE 2010.

### WINES

- 1990 GOLD MEDAL Domaine de Papolle Ugni Blanc 1990 / CASCONY WHITE WINE COMPETITION - EAUZE
- 1995 SILVER MEDAL Domaine de Papolle 1994 / INTERNATIONAL WINE CHALLENGE - LONDON
- 2002 GOLD MEDAL Domaine de Papolle Gros Manseng 2002 / CASCONY WINE COMPETITION - EAUZE
- 2004 BRONZE MEDAL Domaine de Papolle 2003 / CONCOURS GENERAL AGRICOLE PARIS
- 2007 2 STARS Selected Domaine de Papolle Gros Manseng 2005 / GUIDE HACHETTE 2008
- 2009 1 STAR (2<sup>nd</sup> best note) Domaine de Papolle Tradition 2008 / TASTED MAGAZINE (UK)
- 2009 SELECTION Domaine de Papolle Gros Manseng 2008 / DECANTER MAGAZINE (UK)
- 2010 2 STARS (Best Note) Domaine de Papolle Quatre C 2009 / GUIDE HACHETTE 2011
- 2010 SELECTION Domaine de Papolle Gros Manseng 2009 / GUIDE HACHETTE 2011
- 2011 SELECTION Domaine de Papolle Tradition/Quatre C 8 Rosé 2010 / VIN PRESQUE PARFAIT (French TV)
- 2012 SELECTION Domaine de Papolle Rosé 2011 / WEINWIRTSCHAFT MAGAZINE (Germany)
- 2012 SILVER MEDAL Domaine de Papolle Tradition/Quatre C 2011 / CONCOURS GENERAL AGRICOLE PARIS
- 2012 GOLD MEDAL Domaine de Papolle Rosé 2011 / SOUTH WEST WINES COMPETITION