

ARMAGNACS

Castarède, founded in 1832,
is the oldest of all Armagnac trading houses. Its prestige is based on its exceptional collection of vintage Armagnacs, with - the oldest dating from 1881 - crafted from the best products of the Bas Armagnac region and matured in cellars more than a hundred years old.

1888	320.00					1980	30.00
1893	230.00	1942	55.00	1961	39.00	1981	30.00
1898	200.00	1943	79.00	1962	39.00	1982	40.00
1900	185.00	1944	55.00	1963	45.00	1983	30.00
1901	155.00			1964	45.00	1984	30.00
1905	155.00			1965	39.00	1985	30.00
1908	125.00	1947	49.00	1966	45.00	1986	30.00
1917	150.00	1948	49.00	1967	39.00	1987	30.00
1918	89.00			1968	39.00	1988	30.00
1931	89.00	1950	39.00	1969	35.00	1989	25.00
1932	89.00	1951	39.00	1970	35.00	1990	25.00
1933	89.00	1952	39.00	1971	35.00	1991	25.00
1934	59.00	1953	39.00	1972	35.00	1992	25.00
1935	89.00	1955	56.00	1973	35.00	1993	25.00
1936	89.00	1957	39.00	1974	35.00	1994	25.00
1937	89.00	1958	59.00	1975	35.00		
1938	89.00	1959	62.00	1976	35.00		
1939	59.00	1960	39.00	1977	35.00		
1940	55.00			1978	35.00		
1941	55.00			1979	35.00		

Differences between Armagnac and Cognac

The still used in Charentes is based on double distillation

The still used for Armagnac is based on continuous distillation

Cognac is aged in oak casks mainly from Limousin or Tronçais (capacity: 270 - 450 liters), Armagnac is aged in 400 to 430 liter oak casks constructed primarily using oaks from local forest in Bas Armagnac. Armagnac is

hand crafted by small-scale producers -

Cognac is a mass produced.

This is one of the finest Armagnac lists you will find in the Caribbean and in the U.S.A