



CASTARÈDE 1970 | 50 YEARS OLD

Bas-Armagnac AOC

The Castarède 1970 is the long-aged signature in the house's vintage programme, a half-century of French oak shaped by the four classic Bas-Armagnac varietals. 40% volume, 70 cl. ÉLEVAGE: Baco, Ugni Blanc, Folle Blanche and Colombar distilled together through the continuous Armagnac alembic, then staged through the Castarède cellar, new wood for the early extraction phase, older barrels for long integration. Five decades brings the spirit into the rancio register: that distinctive nutty-toasted-oak signature found only in long-aged spirits and certain fortified wines. SERVING: a tulip glass at room temperature, neat. At the table the bottle pairs with foie gras and fig jam, dark chocolate truffles, aged Comté, or a Honduran corajo cigar where spice and rancio find common ground. A natural digestif after a long meal, the finish does the closing-conversation work.

Tasting notes

Color

Rich amber, orange highlights.

Aroma

Crystallised orange and lemon peel, vanilla, toasted almond, dried fruit, weathered oak.

Taste

Rich and powerful, enveloping warmth, caramel, citrus peel, dusty oak, earthy notes.

Finish

Long, warm, baking spices, discreet rancio in the background.

CASTARÈDE France's oldest registered Armagnac trading house, founded in 1832 at Pont de Bordes by a family ennobled by Louis XVIII in 1818, with land purchased in Bas-Armagnac alongside Baron Haussmann, then Deputy of Nérac. Six generations on, Florence Castarède directs the maison from the original cellars; the historic stocks include vintages stretching from the early 20th century to the present. The Castarède signature is the staged élevage, new oak first for extraction, older wood for slow integration, and a refusal to release vintages until they have settled into themselves.