

## PRODUCT NOTES

# JANNEAU ARMAGNAC 5 year old



### Grape Varieties:

*A blend of Ugni Blanc, Bacco and Folle Blanche*

### Vineyards:

*We source grapes from the best vineyards of Bas Armagnac for 70% (sandy soils) and Ténarèze for 30% (clay and chalky soils).*

### Distillation:

*Janneau 5 year old is an Armagnac which has been distilled using only the double distillation method in pot stills (alambics), this concept been unique in Armagnac using mostly the traditionnal method of a continuous still called "Armagnaçais".*

*In 1972 Janneau reintroduced the Double Distillation method to the Region: the wine flows from the vat to the first still acting as the cooling agent and allowing the vapors to condense.*

*The first product called "brouillis" is distilled again for the second time. At the very beginning the resulting liquid, called head, is left aside as it contains some impurities.*

*The heart, that part of the distillate which achieves the desired quality is kept, and again the tail is set aside with the head for redistillation with the next batch of wine.*

*The Double Distillation is undoubtedly more complex and expensive to operate, but the resulting "eaux-de-vie" clearly distinguish themselves by their great finesse, lighter body, fruity nose and earlier a more balanced and complete maturation.*

### Maturation:

*This Armagnac is aged for a minimum of 5 years in traditional new oak casks of 450 litres made of oak from nearby forests. It is only after several years of ageing in wood that Armagnac acquires its natural golden hue, and its subtle and lingering aroma.*

### Specification:

Alcohol: 40% ABV

Residual Sugar: 1 g/l

### Serving and cellarage :

*Janneau 5 years old is a very versatile Armagnac which can be served on the rocks (as an aperitif) or mixed as a long drink.*

*The bottle should be always stored in an upward position.*

### Comments and Tasting Notes:

*Clear bright colour, fruity nose with vanilla and cloves, slight taste of burnt barrels due to the ageing in new oak casks. Round, easy to drink on its own or mixed.*

For more information please contact [info@fells.co.uk](mailto:info@fells.co.uk) or visit [www.fells.co.uk](http://www.fells.co.uk)

## TECHNICAL DETAILS

### ARMAGNAC JANNEAU 5 YEAR OLD

(With Gift Carton)

Size	<b>0L50</b>	Product Code	<b>5005 HLCT</b>
<b>Gift Carton</b> <b>50cl</b>	(h) <b>315 mm</b>	(d) <b>79 mm</b>	(w) <b>79 mm</b>
Case <b>6 x 50cl</b>	(h) <b>330 mm</b>	(l) <b>160 mm</b>	(w) kg <b>7.2 kg</b>
Pallet <b>VMF</b>	(h) <b>181 cm</b>	(l) <b>100 cm</b>	(w) kg <b>925 kg</b>
Cases per layer	<b>25</b>	Layers per pallet	<b>5</b>
Cases per pallet	<b>125</b>	Individual Gift Carton per pallet: <b>750</b>	
Bottle Barcode (EAN)	<b>321 994 23 25 10 3</b>		
Case Barcode (ITF)	<b>6 321 994 23 25 10 5</b>		

Other:

**Suitable for vegetarians/vegans**  
**Free from genetically modified ingredients.**

*Outer Case Barcode*

(For a scannable output, please set your printer settings to "best")

## TECHNICAL DETAILS

### ARMAGNAC JANNEAU 5 YEAR OLD

(Without Gift Carton)

Size	<b>0L50</b>	Product Code	<b>5005 HLCT</b>	
<b>Bottle</b> <b>50cl</b>	(h) <b>304 mm</b>	(d) <b>68 mm</b>	(w) <b>68 mm</b>	
Case <b>6 x 50cl</b>	(h) <b>330 mm</b>	(l) <b>160 mm</b>	(w) <b>240 mm</b>	(w) kg <b>6.82 kg</b>
Pallet <b>VMF</b>	(h) <b>181 cm</b>	(l) <b>100 cm</b>	(w) kg <b>878 kg</b>	
Cases per layer	<b>25</b>	Layers per pallet:	<b>5</b>	
Cases per pallet	<b>125</b>			
Bottle Barcode (EAN)	<b>321 994 23 25 10 3</b>			
Case Barcode (ITF)	<b>6 321 994 23 25 10 5</b>			
Other:	<b>Suitable for vegetarians/vegans</b> <b>Free from genetically modified ingredients</b>			

*Outer Case Barcode*

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