



## **Domaine de Papolle**

AC Bas Armagnac,  
France

"Eau-de-vie des Rois", Spirits of the Kings.

[www.Papolle.net/en](http://www.Papolle.net/en)

### ***About Domaine de Papolle***

The Domaine de Papolle estate can trace their roots back to the 17th century. The estate, now owned by father and son Bernard & Frédéric Piffard, is spread over 135 hectares, 55 of which are under vines. The soil is composed of tawny sand and limestone. These acidic soils help to produce fruity Armagnacs with fantastic aging potential. The Armagnacs are distilled once in a continuous "alembic" still, then aged only in Gascony sourced oak barrels. Typically, no more than eight 400Liter barrels are produced each year.



### ***Meet Our Winemakers Bernard & Frédéric Piffard***

Frédéric is the master blender that runs the vineyards and distills the spirit. His father, Bernard, was originally in the construction industry, which provided him the means to purchase the estate. Their viticultural approach is based on the philosophy that less is more. "We want the grapes to speak for themselves, and we allow this by interfering as little as possible while still maintaining the health of our vines. By doing this we hope to create a natural, pure product that expresses the terroir of our region."

### ***Regional Info***

Established in 1936, the AOC of Armagnac in southwest France is divided into three terroirs: Bas-Armagnac, Ténarèze Armagnac, and Haute Armagnac; extending over 37,000 acres. Bas-Armagnac represents about 57% of the AOC's production. The primary grape varieties are Ugni-Blanc and Folle Blanche, while some older stocks of Baco 22A remain on a few properties.



The designation of Côtes de Gascogne, is used for wines produced in the Armagnac area. Since Sept 1968 it has been used to note the difference from so called Vin de table wines. The Côtes de Gascogne designation obliges the producer to respect the stricter rules and production standards adopted Jan. 1992. The estate bottles a regional blend Quatre C, a local varietals Gros Manseng and Petite Manseng as well as a few "international varietals".



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