Distilled for 300 years in the oldest distillery in Gascony, Château du Busca-Maniban armagnacs continue to be produced at the property according to traditional methods. Following continuous distillation, the brandy is aged in oak barrels in the castle cellars. The same family has been producing armagnac here for over two centuries. the only privately-owned wine estate in the Armagnac region to be classified as a French historical monument.

**TÉNARÈZE HORS D’AGE**

* SILVER MEDAL *

**SAN FRANCISCO WORLD SPIRITS COMPETITION 2006**

15 year old • This vintage Armagnac is a terrific representative of France’s oldest spirit. • Color: A deep orange hue. Nose: Ripe black plum and fig. Palate: Sweet with notes of mandarin and lightly roasted vanilla. • 40% alc.vol.

* 96-100 * CLASSIC!

Wine Enthusiast - BEST BUY!

**TÉNARÈZE X.O. N°1**

* 90-95 * SUPERB!

Wine Enthusiast

In Armagnac the Ténarèze region, with its limestone and clay soil, is perfect for growing the Ugni Blanc grapes used in producing Château Busca Armagnac. In conjunction with traditional wine making methods and long, patient aging in black casks, this Extra Old Armagnac derives its perfect balance. • Color: An orange-golden hue. Nose: Candied orange and vanilla. Palate: Long and smooth, with a very mellow woodiness (best warmed by hand). • 40% alc.vol.

1951 - 1992 VINTAGE TÉNARÈZE

Vintage dated Ténarèze Armagnacs are legendary due to the slow and traditional distillation methods in a continuous flow still. Decades of slow aging in black oak casks culminate in a truly unique Armagnac worthy of its collectible status. Oenologist Marc Larry has provided some tasting notes below. Please contact us for vintages currently available.

1951

Chestnut-brown, with yellow highlights. Lovely old rancio nose, with gingerbread and roasted aromas. Good length and full-bodied palate, dominated by (nutty) rancio and very ripe figs.

1968

Deep orange and amber hues. Dried fruit (almond/hazelnut) on the nose. Gingerbread dominates the palate, with marked rancio. Best warmed.

1974

SAN FRANCISCO WORLD SPIRITS COMPETITION 2006

An orange-golden hue. Walnut/hazelnut rancio nose. Sweet, creamy palate, elegantly reflecting the earlier rancio tones. Very expressive.

1975

An orange hue. Candied fruit on the nose, orange and ripe plum. Lively on the palate, with a very mellow woodiness.

* 90-95 * SUPERB!

Wine Enthusiast

1979

A pale orange hue. Vanilla nose. Light and floral, traces of orange blossom. Subtle woody notes on the palate, with a floral finish. A light, elegant eau-de-vie.

1983

Chestnut-brown, with a hint of orange. Apricot, ripe figs and hazelnut on the nose. Long and sweet on the palate, with notes of orange and very ripe fruit.

1985


* 96-100 * CLASSIC!

Wine Enthusiast

1989

An orange hue, with chestnut-brown highlights. Subtle aromas, candied orange, apricot, yellow peach. Very fluid on the palate. Full-flavored with earthy tones of undergrowth and licorice.

1990

Amber-gold, with wafting aromas and spicy notes. Rounded warmth on the palate, with leather and cocoa on the finish.

1991

“The clay and limestone soil in Ténarèze is exactly the same as in Cognac’s top growing regions of Grande Champagne where Ugni Blanc (grapes) reign,” he stated. “Armagnac from Ténarèze ages longer... and, in my opinion, better.”

-Alain Royer

Alain Royer is director of marketing for Château de Busca. Born and raised in Cognac, Royer resides in Bordeaux. He studied at the Sorbonne and received a degree in English and literature in Paris. For 10 years he worked with his family’s company in Cognac, only to leave in 1987 to start his own line of Cognac which was later sold to a larger spirits conglomerate. Mr. Royer has since joined forces with Pacific Edge to develop the Pacific Edge portfolio of rare, French spirits.

We are extremely privileged to have such a magnificent, historical estate in our portfolio.”

TIMELINE

- The Middle Ages - The entire region of Gascony belongs to the Earls of Armagnac.
- 1473 - Battle of Lectoure. Louis XI’s troops defeat and kill the last Earl of Armagnac, confiscating his land. Later, the earldom is given to Marguerite of Angoulême, sister to the King of France, François I. She bequeathes it to her second husband, Henri II of Albret (King of Navarre), Henry IV’s grand-father.
- 1476 - Jean de Pardailhan, Lord of GonDr.in, buys ‘half the square of Busca’ from Bertrand de Castelbajac.
- 1477 - Jean de Gassaignet becomes the owner of the land and then buys the stronghold, thereby becoming Lord of Busca.
- 1519 - His eponymous son carries out repair work on the stronghold and builds a smallholding.
- 1533 - The château is sold to Nicolas du Bouste.
- 1547 - The Busca estate is transferred by marriage from the ‘du Bouste’ to the La Bassa family, known as ‘de Maniban’ since their ennoblement.
- 1649 - The current château’s main structure is completed under the auspices of Thomas de Maniban. This date is engraved in the main entrance, the arched stone gateway known as the ‘porte du Gendarme’.
- 1652 - Thomas de Maniban dies. His son Jean-Guy continues construction.
- 1681 - De Maniban acquires the title of marquis, as recorded on the pediment facing the garden, in the engraved coat of arms bearing the mark of both magistrate and marquis. The mortar board was the symbol used by parliament presidents.
- 1767 - Joseph-Gaspard, grandson of Thomas de Maniban, dies. His daughter and only child, Marquess Marie-Christine de Livry, inherits the property.
- 1780 - She sells the château to Earl Henri-Bernard de Faudoas, a cavalry captain.
- 1786 - Mme. de Livry brings a suit against Earl de Faudoas for restitution of the property, owing to non-payment of the agreed sale price.
- 1789 - The French Revolution spares the château but Mme. de Livry’s legal battle is suspended. She finds refuge in England during the Revolution.
- 1798 - Mme. de Livry returns from England and regains ownership of her property.
- 1803 - The Marquess sells the property to Dr. Rizon, a doctor from the town of Condom and an ancestor of the present owners, six generations back.
- 1810 - A fire all but destroys the south east wing housing the Orangery and Jeu de Paume, the royal-tennis court.
- 1812 - Dr. Rizon’s daughter marries a Bazin, giving rise to a long line of magistrates; these are the great-grandparents of the Ferron-Palthey family who currently own the property.
“Among seasoned imbiers, Armagnac is viewed as a more idiosyncratic and pedal-to-the-metal potable than Cognac. Armagnac, in fact, is the ideal ‘strong statement gift’ for individualistic Baby-Boomers who have hacked their own life path with gusto and determination.”

-F. Paul Pacult - March 2006

5 Stars
Château du Busca Hors d’Age

“Most pleasing of all, gentlemanly brandy.”

“The solid brown/topaz/sorrel color bewitches the eye; ideal clarity. The wonderfully zesty aroma is spiced with nutmeg, black pepper, lemon, and thyme in the opening two minutes; later inhalations following aeration highlight tightly wound notes of margarine, lanolin, dark caramel, buttery oak, and holiday fruitcake. The palate entry is rich, creamy, and honeyed; at midpalate, there’s a strong sense of older spirit in the overall woody/creamy flavor that smacks of rancio beginnings. Finishes semisweet, cocoa- and maple sugar-like, and intensely oaky. A musketeer’s mouthful of robust, mature, and, most pleasing of all, gentlemanly brandy.” BEST BUY!

Château du Busca 1985 Ténarèze Armagnac

“Holy-moly, this one is an instant classic.”

“The color beams under the examination lamp in bright shades of bronze/burnished orange; absolute purity. The early aromatic emphasis is on toasty, vanilla-laden oak; further exposure to air stimulates more candied, smoky scents, especially toffee, marzipan, and coffee-flavored hard candy that as a team accent the wood/oak core aroma; a hugely complex network of smells. The palate entry is stunningly sophisticated, semisweet, cola-like, toffee-like, and downright spectacular; at midpalate, the richness level reaches stratospheric heights as the broad flavor profile offers totally integrated tastes of nougat, roasted chestnuts, dark chocolate, orange rind, and treacle. Finishes with a deft touch of budding rancio. Holy-moly, this one is an instant classic.”

4 Stars
Château du Busca X.O. Nº 1

“Elegance in a glass.”

“The color looks like newly tanned leather, a burnished brown/topaz hue that’s unblemished in its purity. In the first nosings, I pick up soft but sturdy aromas of dried yellow fruit, buttered almonds, and orange blossom; ... midpalate stage highlights the oak, cocoa, black tea, and walnut paste. Finishes gracefully, semisweet, and tightly structured. Elegance in a glass.”

Château du Busca 1975 Ténarèze Armagnac

“Superior distilling, barrel selection, and aging make this a winner.”

“Appearance is a dazzling, brilliant copper color, flawless clarity. Finishes as smoothly and seamlessly as it starts...”

F. Paul Pacult is acknowledged to be America’s most accomplished authority on beverage alcohol products, and has distinguished himself as an award-winning spirits expert, author, and speaker. It is indeed an honor to have America’s spirits guru recommend Preiss Imports selections so expansively.
300 YEARS OF HISTORY

DE MANIBAN DYNASTY

The Seigneurs de Maniban were an important family in Gascony, wielding a major influence in southwestern France for nearly two centuries. The founding father, Jean de Maniban, took up office in Bordeaux as Master in Chambers of the Royal Courts, launching a parliamentary career which was followed by four generations of de Maniban high dignitaries.

In 1620, his son Thomas de Maniban became general legal counsel of the Toulouse parliament. It was Thomas who began to build the château, an endeavor ultimately completed by his son Jean-Guy and distinguished grandson Joseph-Gaspard.

Joseph-Gaspard de Maniban was president of the Languedoc parliament for 40 years, from 1722 to 1762. Having married a Lamoignon, the sister of King Louis XV’s chancellor, he acceded to the King’s cabinet at Versailles.

THE CHÂTEAU

It is reasonable to presume that Busca was a stronghold consisting of a large courtyard surrounded by walls and no doubt several moats, with a building in the style of 13th and 14th century Gascon castles, known as ‘salles fortes’ or strongholds. Only a few vestiges remain, such as ‘la Ruelle’, a narrow street that is now a corridor paved with rough stones, typical of the Middles Ages, and a characteristic medieval vault that may have been a passageway between the houses clustered inside the fort.

The large rocky outcrop of the area has been occupied by man since prehistoric times, as suggested by several archaeological finds. A few traces remain of the small settlement that most likely existed at the foot of the fortified, medieval castle of Busca, which translates as copse, meaning thicket of trees, in the Gascon dialect.

Although no details of the original castle have been uncovered, historians believe it was located on the site of the present château, which was designed by Monsieur de Brie, a world famous architect from Toulouse.