



## DOMAINE BOINGNÈRES

LA FRÊCHE • BAS-ARMAGNAC

The Lafitte Family *Proprietor*

Martine Lafitte *Producteur*

Bas-Armagnac Réserve Speciale  
1993 Vintage Bas-Armagnac Folle Blanche  
1985 Vintage Bas-Armagnac Cépages Nobles  
1984 Vintage Bas-Armagnac Folle Blanche  
1975 Vintage Bas-Armagnac Bacco

Léon Lafitte, the son of an Armagnac merchant, an army officer and Mayor of Labastide for 18 years, took over Domaine Boingnères when his father-in-law passed away in 1953 and focussed on what he considered to be the Cépages Nobles: Folle Blanche, Colombard and Ugni Blanc. He constructed a new chai with two horizontal presses to control the vinification of his base matter and installed a gas-fueled alambic in 1975. The still plates each contain nine exiting pipes for the vaporous spirit to increase contact with the incoming wine and, along with a low distillation temperature, maximize potential flavorants.

Martine, Leon's daughter, now manages Domaine Boingnères. The dry conditions in the Lafitte chais allow for very slow alcoholic reduction. Consequently, Boingnères Armagnac normally reach the market between 96 and 100 proof, their natural cask strengths. The Lafitte's use a good deal of new oak and purchase 10-15 new barrels per year, primarily from a neighboring commune. 50% of new Armagnac rests in new oak for twelve months and the remaining 50% spends the second year in these barrels. This practice ensures good color, spice and vanilla extraction, hallmarks of the Boingnères Armagnac. The estate eschews boisé and caramel additives.

These Armagnacs display good depth of focussed fruit while retaining plenty of finesse. The vintages are always bottled in their natural state and the single varietal releases, particularly Folle Blanche, are unequaled, remaining references for the region.

Domaine Boingnères adds 30-40 barrels to the cellar each year and ages about 575 barrels at any given time; the estate currently holds an impressive selection of vintage casks from 1959 through 1985.

**1993 Vintage Bas-Armagnac Folle Blanche:** *Amber with gold highlights. Melon, plum, vanilla and spice on the nose. Touch of orange on the palate, along with pepper, toffee, and clove. Long, spicy finish. Paul Pacult, author of Kindred Spirits: "The Armagnacs of Domaine Boingnères are cutting edge and fabulous."*

**Domaine Boingnères is served in 14 of the 21 THREE-STAR Michelin restaurants including: Alain Ducasse, Michel Guérard, Troisgros and Taillevent.**