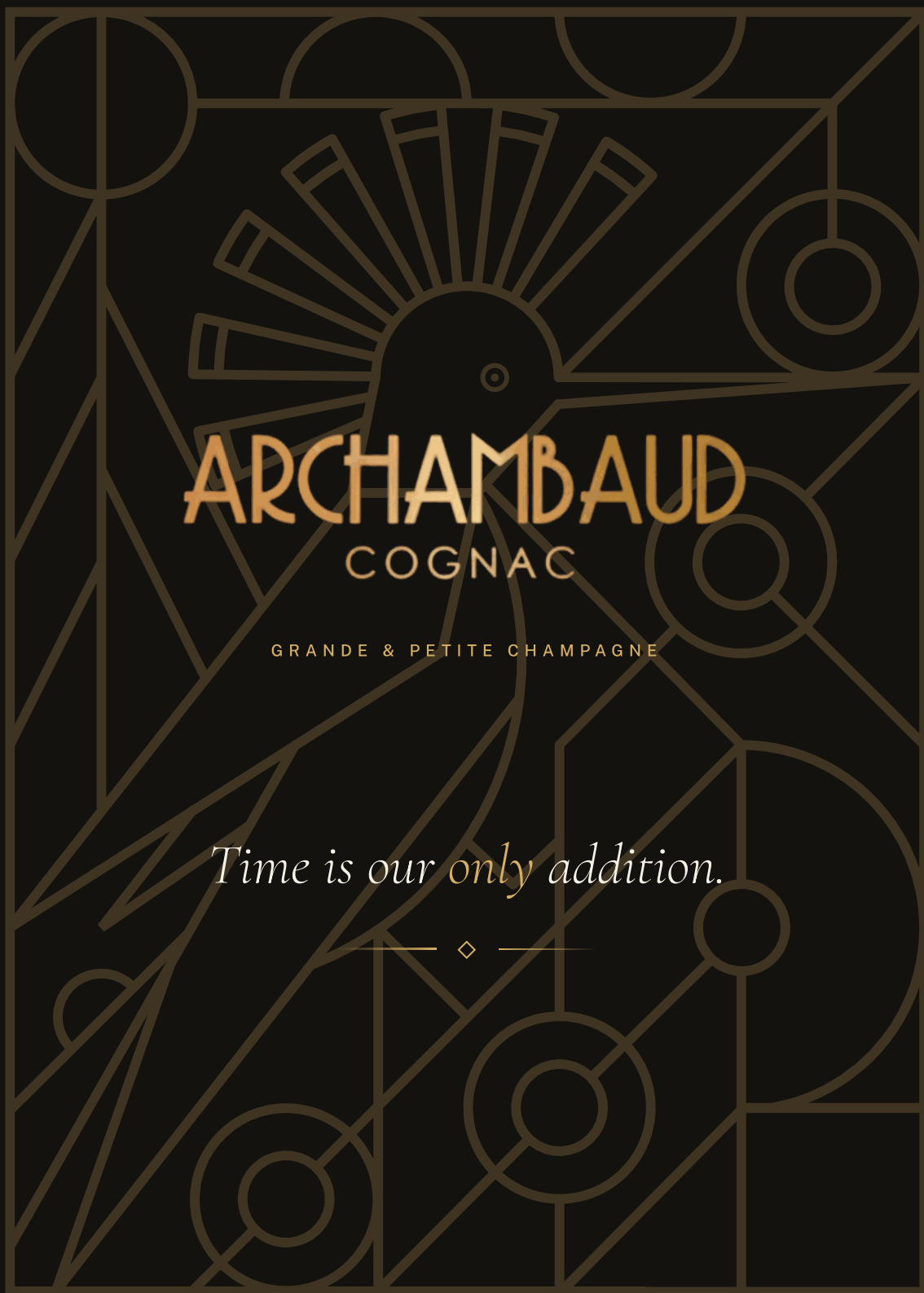
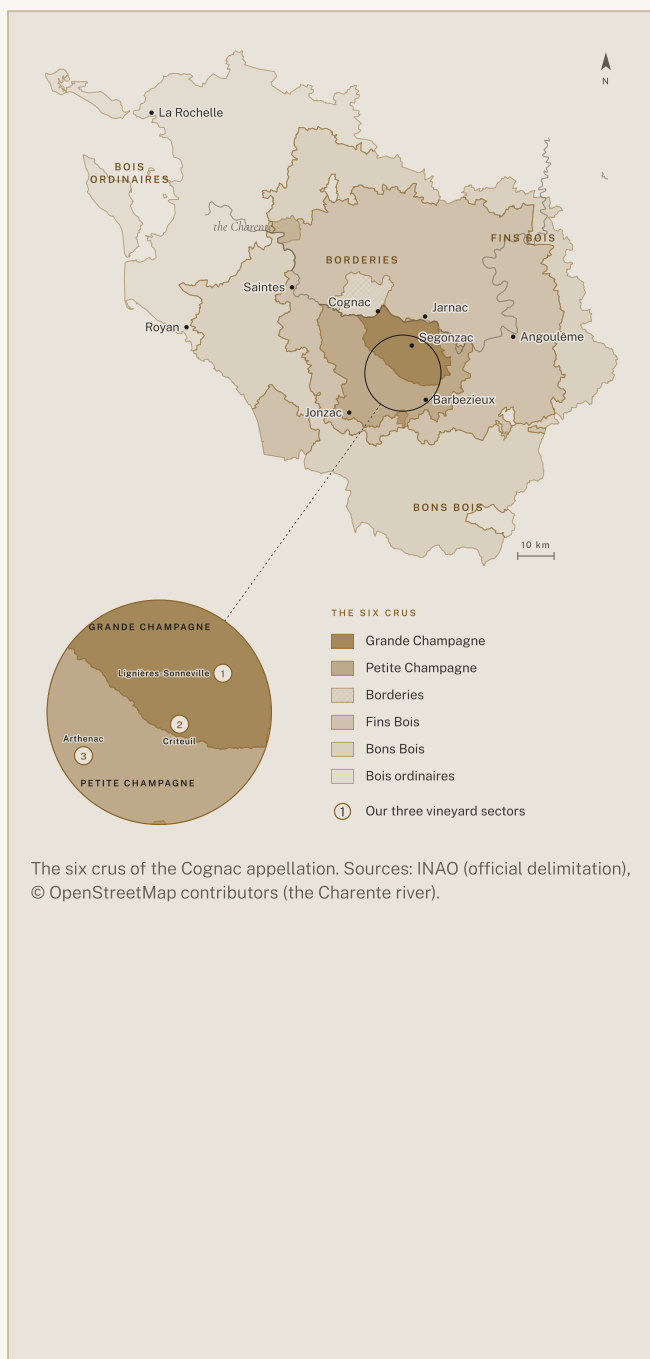




Single Estate · Family Owned · Since 1791

ESTATE PRESENTATION · 2026

At the heart of the *two finest crus.*



Archambaud is an independent, family-owned Cognac estate. Since 1791, every Cognac has been grown, distilled, aged and blended here — and nowhere else.

Our 70-hectare estate extends across both Grande and Petite Champagne — a rare position for a family-owned producer of our scale. These vineyards lie within highly regarded sectors of the two most prestigious crus, known for structure, finesse and ageing potential.

GRANDE CHAMPAGNE

1 Lignières-Sonneville · Saint-Preuil · Ambleville

The historic heart of the estate.

2 Criteuil-la-Magdeleine

Recognised for structured, long-lived eaux-de-vie.

PETITE CHAMPAGNE

3 Arthenac

Historic plots, traditionally among the finest limestone terroirs of the cru.

Chalk-rich soils, deep roots and natural water regulation give our Ugni Blanc its tension, elegance and longevity.

1791

ESTATE FOUNDED

70 ha

SINGLE ESTATE

2 crus

GRANDE & PETITE
CHAMPAGNE

100 %

ESTATE-GROWN



II · HERITAGE

One family, *two centuries of independence.*

Established as bouilleurs de cru in the heart of Grande Champagne, the Archambaud estate has remained family-owned and independent for over two centuries.

From its earliest days, our philosophy has been simple: full control of production, from vineyard to blending. Over generations, techniques have evolved, yet the commitment to crafting structured, age-worthy Cognac has remained constant.

Today, Johan and Axel Archambaud continue this lineage with a long-term dedication to precision distillation, vineyard integrity and measured ageing.



“Decisions are guided by patience rather than volume, and by structure rather than immediacy.”

BOUILLEURS DE CRU

INDEPENDENT

FAMILY-OWNED

From vine to glass, *everything happens here.*

The quality of our wines guides every decision that follows — from the precision of the cut to the way our eaux-de-vie integrate new oak and mature over time.



O1

THE VINE

Exceptional wines

Located in some of the most sought-after areas of Grande and Petite Champagne, our vineyards give us wines of exceptional quality — the foundation for an unusually selective distillation.

UGNI BLANC

CHALK SOILS

ESTATE HARVEST

O2

DISTILLATION

Distillation taken further

All our eaux-de-vie are distilled in our traditional copper Charentais stills, using exclusively our own harvest. We distil on the lees — a deliberate choice that enhances aromatic depth and texture.

CHARENTAIS STILL

ON THE LEES

EXTENDED DISTILLATION

THE SECOND DISTILLATION: WHERE WE CUT

The aromatic quality of our wines lets us take distillation as far as it can go. At the start of the run, we remove only a minimum of heads: this is what gives our eaux-de-vie their **power**. At the end, we push the tails cut far, with a low, even very low cut: this is what gives them exceptional **length**. Only wines of this quality allow distillation to be pushed this far.



New oak, *then time.*



03 OAK

New oak & time

Ageing takes place predominantly in 350-litre French oak barrels, selected for grain and structure. Our eaux-de-vie have the concentration to integrate a generous proportion of new oak without being dominated by it.

Then comes the long time, in our own seasoned *fûts roux*: complexity is gained without losing precision.

04 TIME

Reduce, wait, blend

Reductions are carried out progressively, in multiple stages, preserving texture and aromatic integrity. Then comes blending — on the estate, like everything else.

Time is not a constraint but a deliberate tool — shaping structure, length and balance.

Cognac, as time *has shaped it.*



No sugar



No caramel



No boisé

The Cognac appellation allows sweetness, colour or oakiness to be adjusted after ageing; we have chosen not to. Each Cognac is presented as the cask shaped it. Only a little pure water, introduced slowly, brings it to 40% ABV. (“Boisé” is an oak-chip preparation that boosts the impression of wood and age.)



VS

FROM 4 YEARS



VSOP

FROM 7 YEARS



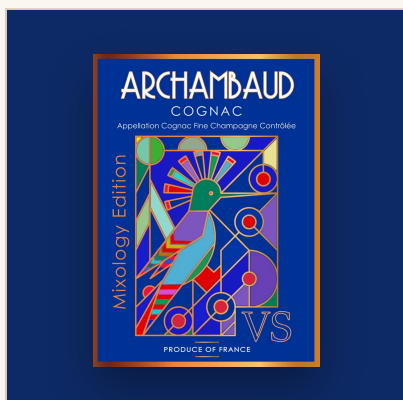
XO

FROM 14 YEARS

Colour at the minimum age of each blend. With no added caramel, the colour owes everything to oak and time. Colours are indicative.

Three expressions, *one standard.*

Every Archambaud Cognac is Pale & Dry: no sugar, no caramel, no boisé — only our own eaux-de-vie, time and a little pure water.



VS

Vibrant. Precise. Pure.

CRU	Fine Champagne
MIN. AGE	4 years (legal: 2)
STYLE	Pale & Dry · 40 % vol.

Fresh, fruit-driven and precise, crafted to give bartenders complete freedom in the glass.

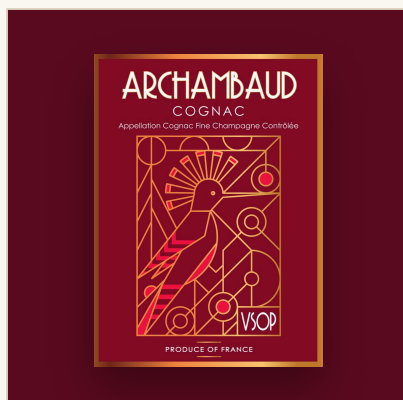
NOSE

Intense and fruit-forward: vanilla, almond, coconut and exotic fruits, supported by subtle oak.

PALATE

Supple and rounded, with a smooth texture and persistent finish.

Best for: mixology — Cognac & Tonic, Summit, Sidecar, Sazerac.



VSOP

Elegant. Structured. Generous.

CRU	Fine Champagne
MIN. AGE	7 years (legal: 4)
STYLE	Pale & Dry · 40 % vol.

Crafted for balance, depth and immediate pleasure.

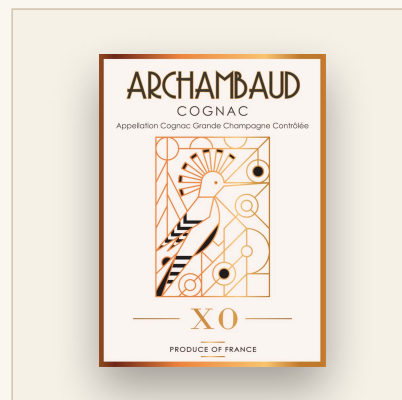
NOSE

Harmonious and poised: orange peel, violet, gentle spice and toasted pastry.

PALATE

Melted texture. Stewed fruits and candied citrus. Round, persistent, quietly long.

Best for: neat, on a single ice cube, refined classics.



XO

Refined. Deep. Enduring.

CRU	Grande Champagne
MIN. AGE	14 years (legal: 10)
STYLE	Pale & Dry · 40 % vol.

An expression where time, structure and elegance reach their fullest balance.

NOSE

Lifted and complex: candied and exotic fruits, toasted brioche and refined spice.

PALATE

Classic rancio, orange zest, candied cherry and roasted cashew; silky, with remarkable persistence.

Best for: neat sipping — savour slowly.

Pale & Dry

No sugar · No caramel · No boisé

40 % VOL.

A vision measured *in generations.*

The estate is double certified HVE (High Environmental Value) and CEC (Cognac Environmental Certification): a concrete, measured commitment to biodiversity, soil health and the responsible management of our 70 hectares.



BIODIVERSITY

Replanted hedgerows

Restoring natural ecological corridors between the plots.

LIVING SOILS

Natural grass cover

Managed without excess intervention, it preserves soil life and limits erosion.

TRADITION

Winter grazing

In winter, sheep graze between the vines — a natural method that enriches the soil.

A house *open to the world.*

We approach distribution as we approach our craft: with patience, structure and long-term vision. We work with a limited number of distribution partners per market, to ensure structured growth and long-term brand positioning.

OUR IDEAL PARTNERS

- ◇ Focus on gastronomy and premium on-trade
- ◇ Commitment to long-term brand building
- ◇ Respect for terroir and product integrity
- ◇ Structured market development approach
- ◇ Selective portfolio positioning

WHAT WE OFFER

- ◇ Family estate with full vineyard-to-blending control
- ◇ Double environmental certification
- ◇ A structured, 100 % Pale & Dry portfolio
- ◇ Long ageing reserves
- ◇ Direct access to the family



ARCHAMBAUD

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