

ARCHAMBAUD

COGNAC

Appellation Cognac Grande Champagne Contrôlée



PRODUCT OF FRANCE

Single Estate · Family Owned · Since 1791

THE ESTATE & TERROIRS

A Family Estate Since 1791

Maison ARCHAMBAUD is a family-owned Cognac single estate, established as bouilleurs de cru since at least 1791.

Today, the estate is run by Johan and Axel Archambaud, continuing a lineage passed down through generations with a constant focus on terroir expression, distillation precision and long ageing.

Exceptional Terroirs

Our 70-hectare family estate is a rare heritage, deeply rooted in the most prestigious chalk soils of the Cognac region.

We do not simply blend spirits — we craft the pure expression of our own vineyards.

- *Grande Champagne: Elegance & Longevity*

Located in Criteuil, Lignières, Ambleville and Saint-Preuil, our vines grow on porous Campanian chalk.

These soils encourage deep root systems, producing exceptionally fine, elegant and age-worthy eaux-de-vie — the foundation of our XO and Pale & Dry collections.

- *Petite Champagne: Power & Fruit*

Our vineyards in Arthenac are planted on limestone soils with excellent water retention, bringing vibrant fruitiness, structure and supple texture to our VS and VSOP expressions.

DISTILLATION & AGEING

Total Control — From Vine To Cognac

We fully master and assume every stage of production: Vineyard planting and management, grape growing and harvesting Distillation of our own harvest, on site ageing and cellaring Blending.

- *DISTILLATION PHILOSOPHY*

Our distillation method is carefully adapted to our terroirs and desired aromatic profile. Distillation on fine lees, slow, gentle heating with long runs and low heart cuts.

Cuts made by nose, never by automation. A significant part of the exotic character and remarkable length of our eaux-de-vie comes directly from this precise distillation work.

- *AGEING & CELLARS*

Predominantly aged in 350-litre French oak barrels, mostly large-grain oak. Extensive use of our own old and seasoned barrels, barrels sourced exclusively from leading French coopers.

Reductions are carried out very gradually, in multiple stages, to preserve harmony and texture.

We are proud to be double-certified HVE (High Environmental Value) and CEC (Cognac Environmental Certification). This reflects our commitment to biodiversity and soil health across our 70-hectare single estate.

VS

Fine Champagne

(4 to 6 years | No sugar)

Fresh, expressive and precise.

Designed to give bartenders full creative freedom.

Nose: Intense fruit, vanilla, almond, coconut, exotic fruits

Palate: Smooth, supple, long finish

VSOP

Fine Champagne

(7 to 8 years)

A generous, approachable expression, intentionally more playful.

Nose: Dried fruits, toasted notes, liquorice, candied fruits

Palate: Gingerbread, pastry, savoury and rounded

XO

Grande Champagne

(10 to 32 years)

Long ageing, depth and elegance.

Nose: Candied fruits, delicate violet notes, exotic nuances, toasted brioche

Palate: Rancio, orange peel, candied cherry, very long finish

PALE & DRY COLLECTION

Grande Champagne

Our finest eaux-de-vie, aged specifically for this style.

Nothing added — only time and a small amount of very pure water, introduced slowly to reach 40% ABV.

VSOP Pale & Dry (7–12 years) — refined, gastronomic

Nose: Harmonious and balanced, orange zest, violet notes, gentle spices, pastry and toasted nuances.

Palate: Smooth and well-integrated, stewed fruits, candied lemon, round and persistent with a long finish.

XO Pale & Dry (14–32 years) — complex, elegant, very long

Nose: Lifted and complex, candied and exotic fruits, toasted brioche and delicate elegance.

Palate: Classic rancio, orange zest, candied cherry and roasted cashew, silky and exceptionally long.