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# 8 Armagnac Cocktails Putting A Twist On France's Oldest Eau De Vie



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Travel

*I write about travel, food, and culture in France.*

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Nicolas Blanchard, bartender at L'Heure du Singe in Toulouse, France, prepares an Armagnac cocktail ... [+] CHRIS O'BRIEN

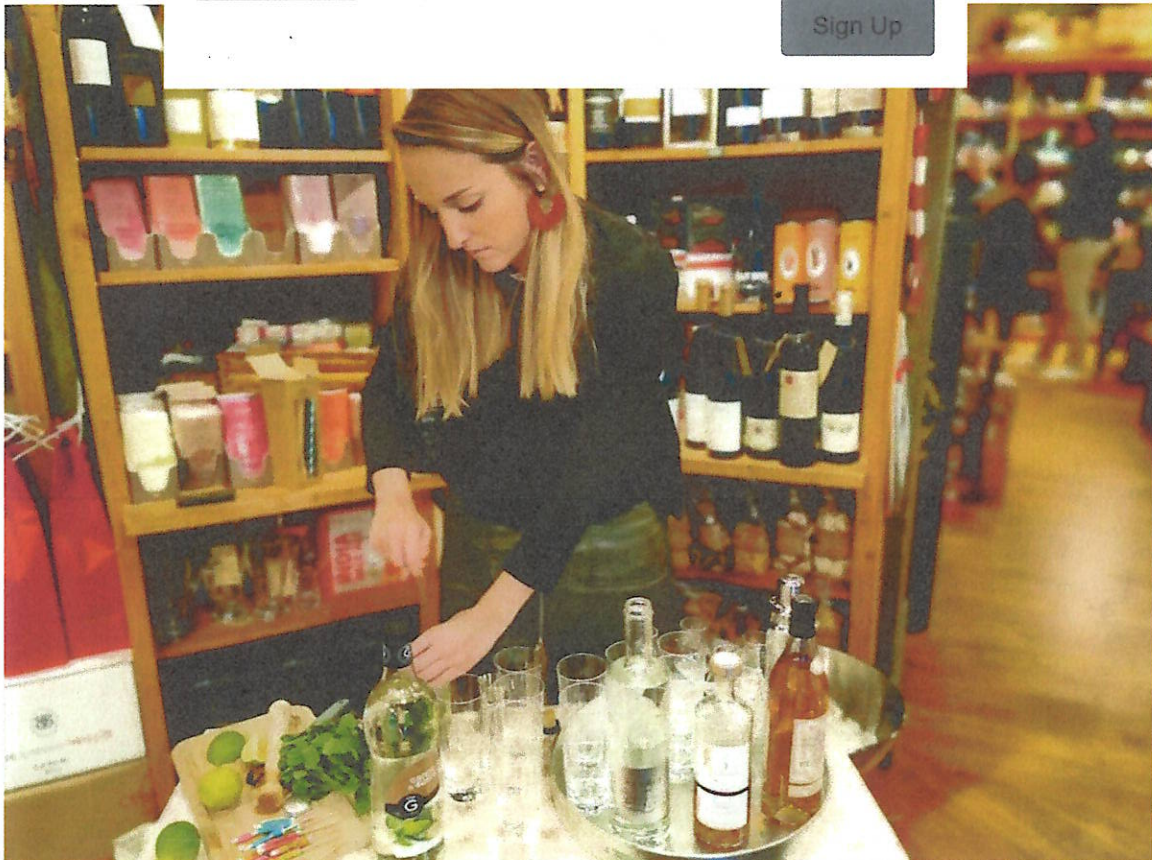
Armagnac producers are betting that cocktails will help the world rediscover France's oldest *eau de vie*. Here are some Armagnac cocktail suggestions ranging from classic to complex to inspire your inner

bartender

Pellehau



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Noémie Cassou-Lalanne of Pellehaut prepares an Armagnac Mojito. CHRIS O'BRIEN

Ingredients:

2 cl [Armagnac VS - The Ice Age Château de Pellehaut](#)

2 cl [Blanche d'Armagnac Château de Pellehaut](#)

2 cl simple syrup

Lemon

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Fresh mint


Sparkling water

## Crushed ice

Place the mint leaves and lemon wedges in a glass. Add the simple syrup. Crush the mixture into the glass with a special cocktail pestle. Add the crushed ice, then the Blanche Armagnac and Armagnac VS - Ice Age. Complete with sparkling water. Mix the cocktail so that the flavors blend. Serve the mojito with two straws to mix the cocktail as the tasting progresses.

# LIFE

## We Asked Bartenders To Name Their Favorite Brandies

CHRISTOPHER OSBURN   
FEBRUARY 17, 2021



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We write often about [whiskey](#), [whisky](#), [bourbon](#), [rye](#), [rum](#), [vodka](#), [tequila](#), and [gin](#).  
But when it comes to brandy, we mostly

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But when it comes to brandy, we mostly keep our coverage to **the holiday season**. Its richer, more syrupy incarnations just feel **very Christmas-y**.

But brandy — a **spirit made from wine or fruits** — is more than just a seasonal sipper. **Applejack feels very summery**, and its a type of brandy. Cognac, Armagnac, pisco, calvados... it's a big style that deserves your attention all year round.

"I love using brandy in a sidecar, and I love toddies with them too," says Una Green, a United States Bartenders Guild (USBG) **bartender in Los Angeles and a West Coast Whiskey Ambassador**. "I love to split base a toddy with brandy and whisky — one part D'Usse to one part Aberfeldy 12. Have fun, get wild, it's all delicious."

Green isn't the only bartender who reps hard for brandy. So we asked a handful of our favorite **bartenders** to tell us the best brandies to sip and mix with to help make the tail end of winter warmer.

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**Château de Pellehaut Armagnac  
Tenareze**



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PELLEHAUT

### Austin Zimmer, bartender at **Le Prive** in New York City

*Château de Pellehaut Armagnac Tenareze; it's distilled and aged in a traditional way and has an interesting combination of different grapes — creating a pear, peach, mandarin, and chocolate flavor.*

**Average Price: \$46.99**

### Argonaut Fat Thumb Brandy



ARGONAUT

### Jennifer Akin, general manager at **Rumba** in Seattle

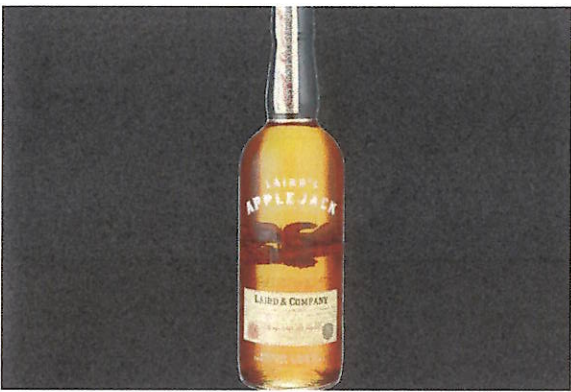
*Argonaut Fat Thumb Brandy: Great for winter, but also year-round, this brandy is basically a winter pie in a spirit.*

*Caramelized pear and baked apple pie with baking spice, oak, coconut, and an amazing richness.*

*Plus, they have Rita Hansen, a badass female master blender*

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LAIRD

**Hayden Miller, head bartender at  
Bodega Taqueria y Tequila in Miami**

*Laird's Applejack is my reach in brandy for mixing at home. Split base with any bourbon or rye and great holiday spice awaits in your so preferred cocktail.*

**Average Price: \$20.99**