

1974 CHÂTEAU du BUSCA TÉNARÈZE ARMAGNAC

SPIRIT JOURNAL 5-STARS

★★★★★

"Chestnut/bronze color; impeccable clarity. Smells of men's club/leather books/library in the opening passes; further aeration brings out a more mellow aspect in the forms of toasted marshmallow/S'mores, dark fudge, and chocolate cherries. Entry is sublimely sweet and caramel-like, yet equally dried fruit-like, in particular, raisins and prunes; mid-palate is luxuriously long and silky, raising / sherry sweet, and buttery/oily. Finishes elegantly and potently, with deft background touches of tar, brown butter, and honey. A grand older armagnac in its prime."

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

-Henry Preiss



1975 CHÂTEAU du BUSCA TÉNARÈZE ARMAGNAC

Robb Report Holiday Guide 2006

"A delightful Cognac characterized by a rich, buttery nose and well-spiced palate reminiscent of a fresh cinnamon bun: Raisin, cinnamon, and vanilla swirl around caramelized sugar, brioche, and a touch of sandalwood."

SPIRIT JOURNAL 4-STARS

★★★★

"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

90-95 points * SUPERB!

* Wine Enthusiast *

1985 CHÂTEAU du BUSCA TÉNARÈZE ARMAGNAC

SPIRIT JOURNAL 5-STARS

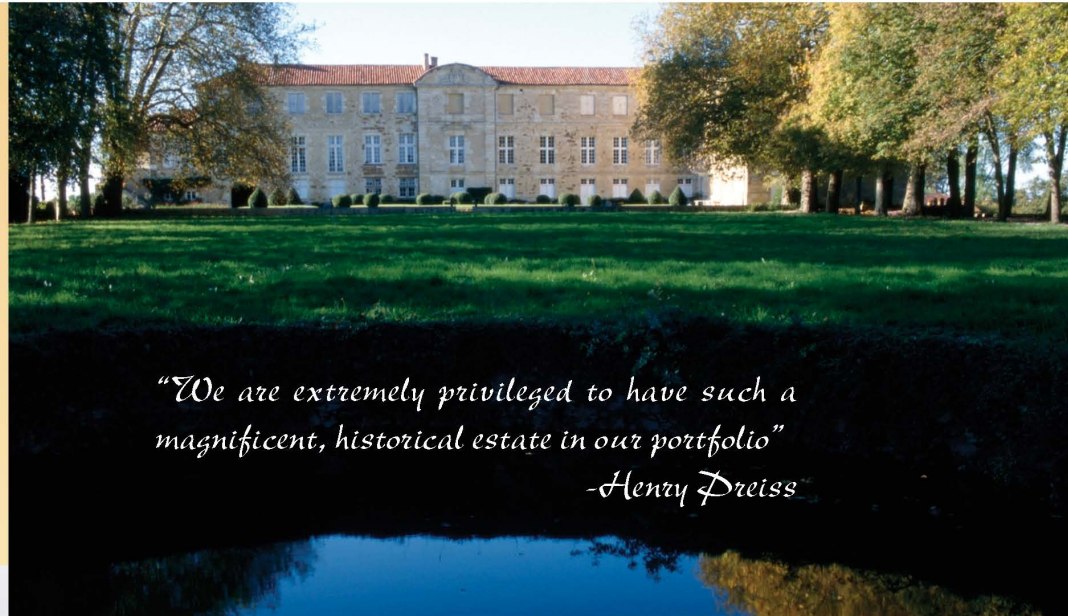
★★★★★

"Holy-moly, this one is an instant classic."

"The complex bouquet consists of smells that include candied, smoky scents and toasty and vanilla-laden scents which accent the wood/oak core aroma. The spectacular palate entry is sophisticated, semisweet, cola- and toffee-like; the midpalate offers integrated tastes of nougat, roasted chestnuts, dark chocolate, orange rind and treacle. Finishes with a deft touch of budding rancio. An instant classic."

90-95 points * SUPERB!

* Wine Enthusiast *



Château du Busca is the only privately-owned wine estate in the Armagnac region to be classified as a French historical monument.



Alain Royer with Château du Busca owners Floriane de Ferron and her brother Alain

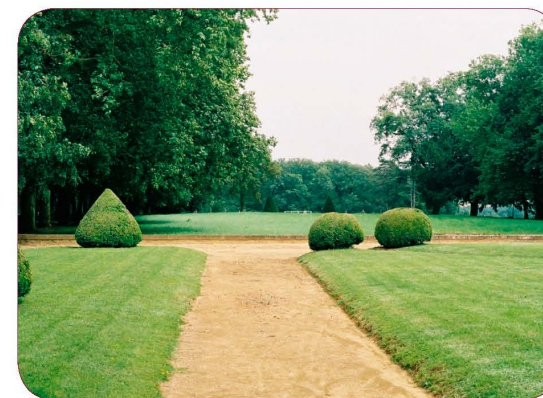


"I am proud to represent Ténarèze Armagnac from the brilliant Château du Busca Maniban estate. What began as an executive post in charge of marketing evolved into the management of export operations. Henry Preiss took the line based on my glowing recommendation, and his faith has been well rewarded with exceptional reviews for this refined Château du Busca collection."

-Alain Royer
alain.l.royer@wanadoo.fr

Alain Royer is a master Cognac blender and a renowned ambassador for French spirits in the US.

Mr. Royer was born and raised in Cognac, and currently resides in Bordeaux. Alain is fluent in German, and worked as a distiller and blender of brandy in Austria. He studied at the Sorbonne, receiving a degree in English and literature, and holds an MBA from HEC/ISA Paris. For 10 years he worked with his family's company in Cognac, only to leave in 1987 to start his own venture which was later sold to a larger spirits conglomerate. Alain has joined forces with Henry Preiss to develop the portfolio of rare, French spirits.



Château du Busca

Armagnac



Ténarèze



Château du Busca

The wine estate of Château Busca-Maniban covers nearly 500 acres in beautiful Ténarèze, and has produced armagnac since the 17th century. Built by the Marquis de Maniban in 1649, the castle is one of the finest examples of 17th century Gascony architecture in existence. Resplendent with its monumental staircase, room of the guards, Italian chamber, vault, chapel, historic roasting plant and remarkable gardens, Château du Busca is a true reflection of historical grandeur. The elegance of the landmark château, however, is only part of the allure. It is their venerable Armagnac that elevates Château Busca to its celebrated status. Ténarèze has been a grape-growing region since the Gallo-Roman era. The soil consists of a mixture of clay, limestone and sandy 'boulbènes' (a local word for alluvial soil). Ténarèze armagnac is more full-bodied and richer in bouquet than those of neighboring regions, and although Bas-Armagnac has conventionally been considered the finest armagnac producing region, Ténarèze Armagnac has seen a spectacular resurgence in appreciation among the world's Armagnac aficionados. Given the limestone and clay soil with the unique microclimate, the conditions are ideal for growing Ugni Blanc grapes, which are used exclusively for Château du Busca Armagnac Ténarèze as it is considered the quintessential variety for producing the finest armagnac. With gratitude to Alain Royer, Anchor Distilling Company is delighted to represent Château du Busca.



ANCHOR DISTILLING COMPANY
SAN FRANCISCO

The Treasure of Ténarèze

"The clay and limestone soil in Ténarèze is exactly the same as in Cognac's top growing regions of Grande Champagne where the Ugni Blanc grape thrives. Armagnac from Ténarèze ages longer... and, in my opinion, better." -Alain Royer



CHÂTEAU du BUSCA HORS D'AGE 15 year old

SILVER MEDAL 2011 WSWA COMPETITION

This 15 year old vintage Château du Busca [sha-TOH doo BOO-skah] blended Ténarèze [TEN-nar-ayz] is a quintessential example 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.

"Most pleasing of all, gentlemanly brandy."

SPRIT JOURNAL 5-STARs

"The wonderfully zesty aroma includes notes of margarine, lanolin, dark caramel, buttery oak and holiday fruitcake. The palate entry is rich, creamy and honeyed; at midpalate the woody/creamy flavor suggests rancio beginnings. Finishes semisweet, cocoa- and maple sugar-like, and intensely oaky.".....BEST BUY

96-100 points * CLASSIC!

* Wine Enthusiast * BEST BUY

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Double Gold

SAN FRANCISCO WORLD SPIRITS COMPETITION 2007

Gold Medal

90 points * EXCEPTIONAL!

BTI INTERNATIONAL REVIEW OF SPIRITS



Château Busca Maniban



"Whether it's a fine Château du Busca blended Ténarèze Armagnac, or one of the rare vintage selections, customers will find the experience immediately pleasurable, nice and smooth on the palate with a long and agreeable structure in the mouth."



Distilled for 300 years in the oldest distillery in Gascony, Château du Busca Armagnac Ténarèze continues 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. Château Busca-Maniban is the only privately-owned wine estate in the Armagnac region to be classified as a French historical monument.



CHÂTEAU du BUSCA XO N° 1

The Ténarèze region of Armagnac, with its limestone and clay soil, is perfect for growing the Ugni Blanc grapes used in producing Château du Busca Armagnac. In conjunction with traditional wine making methods and long, patient aging in black oak casks, this Extra Old Armagnac derives perfect balance. Color: An orange-golden hue. Nose: Candied orange and vanilla. Palate: Long and smooth, with a very mellow woodiness. Serve this Ténarèze treasure in your favorite crystal brandy glass, and warm the spirit in your hand to fully experience the generous scope of aromas and flavors. 40% alc/vol.

"Deep iodine colour - the darkest of this selection. Mocha/cocoa aromas with prunes and red berries; complex and thought provoking, with caramel backing it up. Very long and complex, traditional style with a pithy finish - calls for a good cigar." -Drinks International

90-95 points * SUPERB!

* Wine Enthusiast *

"Understated floral scents of jasmine and honeysuckle along with aromas of dried yellow fruit, buttered almonds and orange blossom are discovered in the nose. The palate entry is lusciously oily, semisweet and buttery while the midpalate stage highlights the oak, cocoa, black tea and walnut paste. Finishes gracefully, semisweet, and tightly structured."

CHÂTEAU DU BUSCA VINTAGE ARMAGNAC TÉNARÈZE 1951 - 1993



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.

1955

A dark orange hue. Hints of rancio, undergrowth and rustic tones showing leather. Rich and full-bodied, with pronounced rancio and woody tones. Best served warmed.

1968

Deep orange and amber hues. Dried fruit and almond and hazelnut on the nose. Gingerbread dominates the palate, with marked rancio. Best warmed. A very expressive example.

1972

An orange hue with yellow golden highlights. Candied orange and very ripe plum on the nose. Full-bodied, somewhat soapy, but shows a very fruity palate.

1973

A light orange hue. The nose shows hints of mandarin and orange. Subtle menthol flavors enhance a rounded palate. An element of soapiness, with a noticeably lively finish.



1974

SPRIT JOURNAL
BEST 5-STAR SPIRITS 2009

★★★★★

"A grand older armagnac in its prime." An orange-golden hue. Walnut/hazelnut rancio nose. Sweet, creamy palate, elegantly reflecting the earlier rancio tones. Very expressive.

Platinum Medal
96 points * SUPERLATIVE!
BTI INTERNATIONAL REVIEW OF SPIRITS

Gold Medal
SAN FRANCISCO WORLD SPIRITS
COMPETITION 2006

1975

90-95 POINTS ★ WINE ENTHUSIAST
An orange hue. Candied fruit on the nose, orange and ripe plum. Lively on the palate, with a very mellow woodiness.

1976

An orange-golden hue. Floral, fruity nose showing peach and pear. A little soap leads to a hot and velvety mouth-feel. The full-bodied finish reiterates the volume and warmth.

Gold Medal
SAN FRANCISCO WORLD
SPIRITS COMPETITION 2007

1977

A light orange hue belies its age. Vanilla, ripe fruit and greengage plum fill the nose. The palate, while not aggressive, is marked by vanilla with traces of orange and mandarin.

1978

An orange-golden hue and woody nose. Rancio present and precedes a sweetness on the palate, which shows traces of walnut and hazelnut. The finish is lovely and smoky.

Gold Medal
SAN FRANCISCO WORLD
SPIRITS COMPETITION 2008

Vintage Château du Busca Ténarèze Armagnacs are celebrated for their fragrant and smooth character which is achieved through the slow and traditional distillation method using a continuous flow still. Decades of slow aging in black oak casks result in a truly unique Armagnac worthy of its collectible status.

Vintage Château du Busca Armagnac Ténarèze is extremely limited.

Contact us for current availability and upcoming releases.

• 858.458.9172 • anchordistilling.com

1979

SPRIT JOURNAL 4-STARs

★★★★

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.

1980

A deep, chestnut-brown hue. The nose is very woody with roasted, smoky aromas. The palate strengthens the woody quality with a hint of undergrowth. Warming this vintage for an extended period will ease its astringent quality.

1981

SPRIT JOURNAL 4-STARs

★★★★

"Very nice work here."

Chestnut-brown, with a glint of orange. The nose dances with candied fruit as well as black and greengage plum. Smooth and lively on the palate, the alcohol submits to the fruit. The finish brings in notes of charred spices.

1982

An orange-golden hue. Roasted almond and plum jam on the nose. Woody tones prevail on the palate, with marked notes of faintly smoky rancio.

1983

SPRIT JOURNAL 5-STARs

★★★★★

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 POINTS ★ WINE ENTHUSIAST

"An instant classic."

A chestnut-brown hue. Very fruity and woody nose. Dried fruit, candied orange and a hint of ripe plum. A well-structured palate. Intense, with marked rancio notes. Good length and fullness of flavor.

Gold Medal
SAN FRANCISCO WORLD
SPIRITS COMPETITION 2007

1986

A yellow-golden hue. The nose is clean vanilla and menthol. The palate has hints of wood, and a suggestion of crème brûlée. This vintage is light, fresh and well-balanced.

1987

A deep orange hue. Buoyant aromas are dominated by yellow peach and plum. Fruity notes including peach merge with hazelnut, and harmonize with marked woody tones on the palate.

1988

A deep orange hue. The nose is defined by nuttiness—almond and hazelnut. The palate brings traces of candied orange, with slightly bitter wood tones.

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-golden, with swirling aromas of spice. Rounded warmth on the palate, showing leather, followed by cocoa on the finish.

1991

Amber hues. Fruity nose (yellow peach/ripe plum). Long and smooth on the palate with well-developed woody tones. Discreet rancio with a hint of hazelnut. Expressive and full of flavor.

1992

SPRIT JOURNAL 4-STARs

★★★★

An orange hue and subtle aromas characterized by menthol and flowers. The age is reflected in the palate's lack of aggressiveness. Wood tones predominate, however, this vintage is still evolving, and not fully settled.

1993

A golden amber hue. Billows of vanilla fill the nose, and the palate is full and creamy. The finish has character showing pepper and spiciness.