



BARON EST. 1982 FRANCOIS

NATIONAL IMPORT PORTFOLIO 2025

WINE & SPIRITS 2025
NATIONAL IMPORT PORTFOLIO



Who are we?

Baron Francois is a premier wine and spirits importer and distributor based in New York City, New York, and servicing bars, restaurants, and liquor stores across the East Coast. We specialize in partnering with sustainable and family-owned producers to share only the finest wines and spirits from around the world.

SUSTAINABILITY

We believe in sustainability, both in our relationships and in our products. Baron Francois partners with some of the oldest multigenerational wineries and distilleries in France and around the globe.

As such, we value the techniques they have been practicing in harmony with nature for centuries.

Our people-driven approach emphasizes the terroirs of our producers and the relationship between the growing region and the growers, and we partner with only a select number of vineyards in each appellation to ensure close relationships. Working directly with producers gives us an intimate understanding of their processes, and our 40 years of expertise selling to the East Coast market ensures lasting relationships from vineyard to table.

TERROIR

Baron Francois' portfolio emphasizes the terroir of wine regions and the techniques of artisan families to deliver our clients well-rounded and insightful options. With a detailed focus on our producers' histories and environments, we seek to tell the full story of each wine, from growing to bottling. The extensive portfolio of Baron Francois is dedicated to family-owned estates with whom the company maintains faithful relations vintage after vintage. Baron Francois' tasting committee is very strict and uses a meticulous process to ensure only the best value for our customers and final consumers. Our objective is to select elegant and well-balanced wines and spirits from producers who truly embody their terroirs.

HISTORY



Frederic Goossens, Managing Partner

BARON FRANCOIS, SINCE 1982

Baron Francois Ltd was founded in 1982 by Adrien Baron, a native of southwest France, during a time when domestic wines and spirits dominated the New York market.

Undeterred, Adrien sought to bring the fine wines of his homeland to the big apple dining and retail scene. His family-owned company rapidly became well-known as a key supplier of fine French wines to wine shops, hotels, and restaurants across the city, eventually selling to surrounding states as well.

THE LESGOURGUES FAMILY

Since 2000, Baron Francois has been operated by the Lesgourgues family, who have a long history of winemaking themselves. They currently manage production at several of their own French estates, including the acclaimed Château de Laubade Bas-Armagnac and the rising star of Graves, Château Haut Selve.

Frederic Goossens joined the company as Managing Director in December 2011 and became partner in July 2014.



Since
1982



Bottles sold per year
1M+



Suppliers
100



Employees
30

Legend

FEMALE WINEMAKER

This estate winemaking is led by a woman.



SCREW CAP

Wine available with screw cap.



CERTIFIED VEGAN

Wine or estate that is not using any animal byproduct in their process.



CERTIFIED SUSTAINABLE

This estate follows sustainable practices, validated by a certification (HEV, Terra Vitis, Lodi Rules, etc).



CERTIFIED ORGANIC

This estate is certified organic by an official organization. Certifications include Ecocert, USDA Organic or CCOF Organic.



CERTIFIED BIODYNAMIC

This estate uses Biodynamic vine growing practices that have been certified by Demeter or Biodyvin.



Ratings

WA: Wine Advocate, Robert Parker
WE: Wine Enthusiast
WS: Wine Spectator
JS: James Suckling

USC: Ultimate Spirits Challenge
SFWSC: San Francisco World Spirits Competition
BTI: Beverage Testing Institute

SUMMARY



SPARKLING WINES

Champagne 10



STILL WINES

France 16

Bordeaux 16
 South West 26
 Loire Valley 30
 Alsace 32
 Burgundy 34
 Rhone Valley 38
 Provence 42
 Languedoc 50



SPIRITS

Armagnac & Single Grain Whisky 58
 Cognac 64
 Whisky & Eau de Vie 66
 Mezcal 68
 Gin 70
 Rhum Agricole 72



01

SPARKLING WINES

Champagne

Domaine Henri Giraud

CHAMPAGNE, A

A contemporary of Henri IV and his descendants, the Hémart family settled permanently in Ay, the cradle of Champagne, at the beginning of the seventeenth century. Claude Giraud, 12th generation of the Giraud-Hémart family, today presides over the destiny of this Champagne House. In 1990, he renewed the tradition of ageing the estate wines in oak barrels from the Argonne Forest.

Each year, Sebastien Le Golvet, the Cellar Master of the house, selects the most beautiful oaks of the Argonne forest and leads the toasting himself. This delicate work is the last precious touch of the grande cuvees. The saltiness, intensity and aromatic complexity of Champagne Henri Giraud make it one of the most exquisite expressions of the region. Of its 250,000 bottles, only a few thousand bottles comprise its grande cuvees.

The whole vineyard practices sustainable farming, and the estate was granted the high environmental value (HVE) certification.



Emmanuelle Giraud, Owner



Ratafia Solera
#556/W0338
500 ml & 5000 ml
Gift Box & Stopper
Wooden box & Pipette



Esprit Nature
#550GB/K0119
95 pts JS
375/750/1500 ml
Gift Box for 750ml



Dame Jane Rosé
#551/K0120
95 pts JS

BLANC DE BLANCS



Blanc de Craie
#552/K0121
94 pts JS

BLANC DE NOIRS



Hommage
au Pinot Noir
#553GB/K0122
94 pts JS
Gift Box

100% PERPETUAL RESERVE



PR 20/90
#561GB/ K0136
96 pts JS
Gift Box & dégrafeur



Grand Cru Ay Fût de Chêne
MV Vintage #554GB/
K0123
95 pts JS
Wood. Box & dégrafeur



Argonne Vintage
#555/K0124
98 pts JS
Wood. Box & dégrafeur

Autréau De Champillon

CHAMPAGNE

A beautiful story since 1670

The Autréau story began in 1670 in the village of Champillon, where the family began to grow grapes on their estate while rising to prominence in the art world.

After being run by Eric, Gerald's son, for 40 years, the winery is now led by grandson Laurent Autréau. The three generations still collaborate to create Grands Crus and 1er Crus.

Sustainable viticulture

Aware of the stakes of climate change, they have transitioned towards sustainable viticulture. Autréau is currently a member of the Magister Network, a viticultural monitoring network that limits the maximum number of interventions and mandates the use of only environmentally friendly products.



Gérard, Eric & Laurent
Autréau - Owners



Cuvée Brut Réserve
#K0109S1



Cuvée Extra Brut 1er Cru
#530EB/K0111



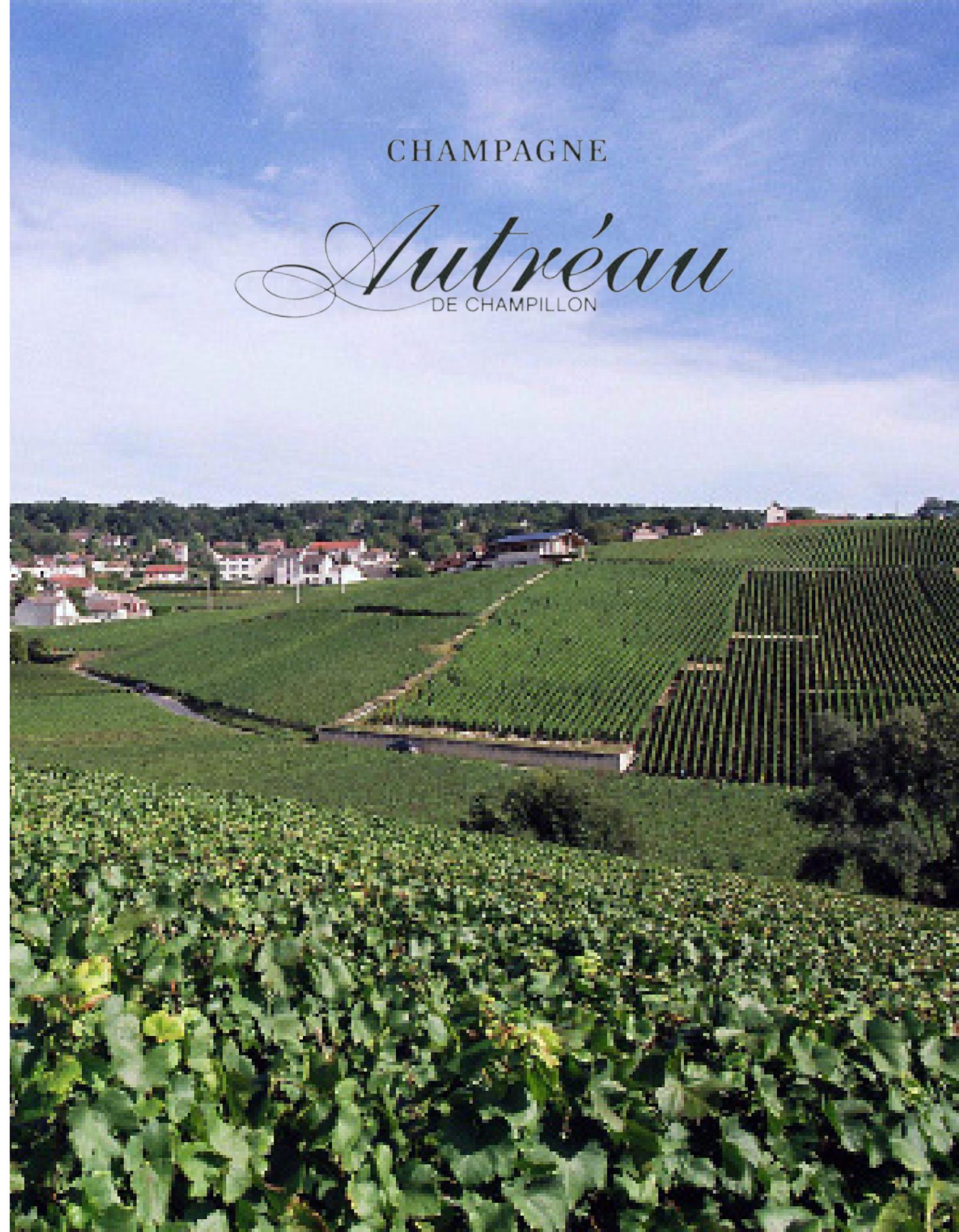
Cuvée Brut 1er Cru
#530/K0110



Cuvée Brut Rosé 1er Cru
#531/K0112



Cuvée Brut Blanc de Blancs
Grand Cru #532/K0113



CHAMPAGNE

Autréau
DE CHAMPILLON

02

STILL WINES

France

Bordeaux

South West

Loire Valley

Alsace

Burgundy

Rhone Valley

Provence

Languedoc

La Moulinière

BORDEAUX

La Moulinière, whose grapes are grown at Château Loumelat, is located in the northern part of Bordeaux right bank: Côte de Blaye. The label depicts « La Bourse Maritime », a historical landmark building in Bordeaux where wine trade took place until the end of the 19th century.



#019/W0111



#012/W0104



#013/W0105



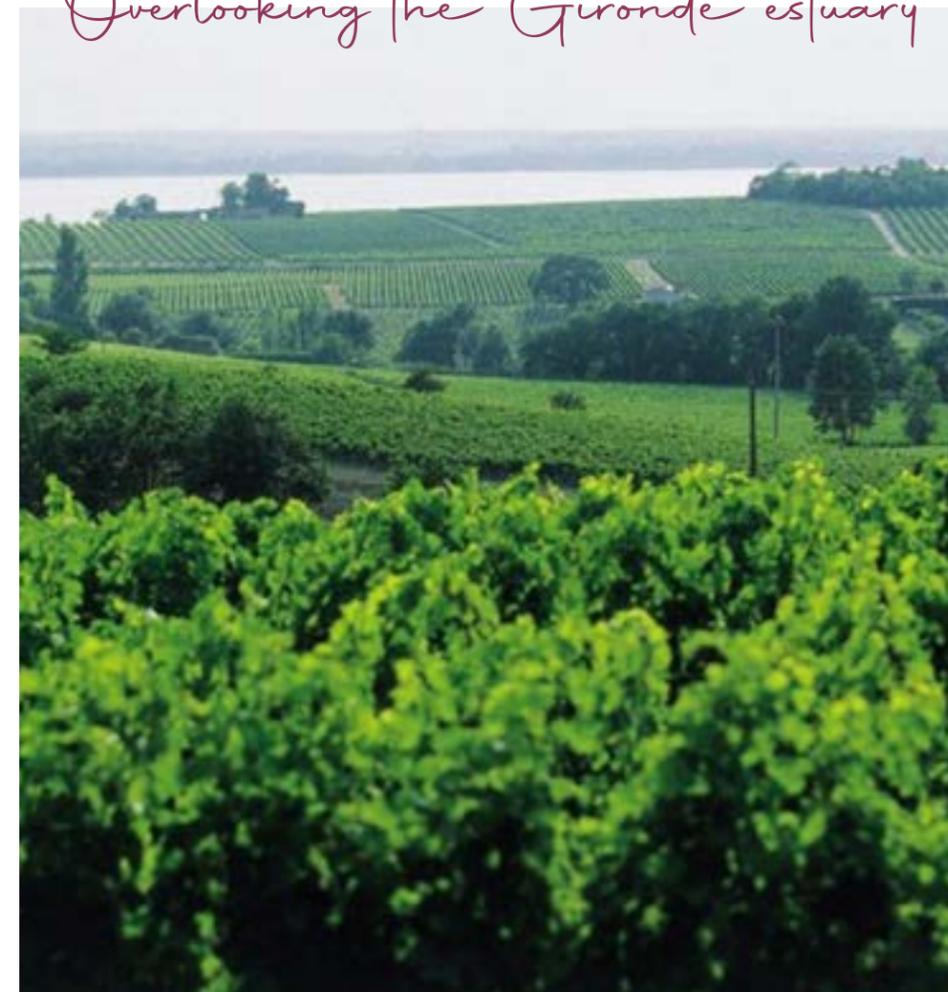
Château Loumelat

BLAYE CÔTES DE BORDEAUX

Overlooking the Gironde estuary, Château Loumelat is ideally located. Its vineyard benefits from a great sun exposure that guarantees a perfect maturation of the grapes and the production of the finest wines. Located 6 miles North East of the historical city of Blaye, the vines are planted over magnificent sandy-clay and clay-limestone soils composed of several sedimentary layers left by the ocean millions of years ago. This exceptional terroir gives to Château Loumelat wines their unique character.

Owned by the Mariochaud Family since 1778, Château Loumelat's vineyard is now operated under the supervision and utmost care of the Lesgourgues family.

Overlooking the Gironde estuary



Mariochaud Family
Owners



#011/W0103

Non Nova Sed Nove

The Château Haut Selve motto, “Non Nova Sed Nove,” or, “With the Present, Make and Build for the Future,” illustrates this passion for innovation. That vision required the help of truly talented partners, comprising an enthusiastic and audacious team able to challenge themselves and who are devoted to their quest for excellence.

Château Haut-Selve

GRAVES



White
#015/W0108

Red
#014/W0106

Acacias
#016/W0109

SedNové
#0141/W0107



Denis & Arnaud Lesgourgues, Owners



Created from scratch, Château Haut Selve was born at the dawn of the XXI century. The vineyard was planted in the historical Graves Appellation over a pine forest where vines used to grow 120 years ago. With a deep gravel soil, a warm microclimate, and a subsoil rich in groundwater, this exceptional terroir offers unique conditions for the development of the roots and for an optimal ripening of the grapes.

Each step of Chateau Haut Selve's creation was thought and carried out as if it was a piece of art. The history of art and wine is the particularity of this property that is known to be part of the top five in the Graves.

In 2018, Chateau Haut Selve has welcomed Stephane Derenoncourt consulting team whose expertise in vineyard management and winemaking techniques fall in line with the property's goals and beliefs. Chateau Haut Selve is certified HEV3 and TerraVitis since 2018.

Vignobles Meyre

MÉDOC



Nathalie & Julien Meyre
Owners

Today, Nathalie and Julien Meyre are the 6th generation of this Médoc family of wine-growers to manage the property. They bring their own new experience and flair to the famous Cru Bourgeois of the Médoc.

The Château Cap Léon Veyrin has been family-owned since 1810, when the two original estates, Château Cap Léon and the Veyrin, were merged. The vineyard of Cap Veyrin derives its name because it sits at the highest point, or “head,” of Listrac Médoc, and boasts ideal natural drainage and sun exposure.

Their family traditions are perpetuated with care, including the growing focus on Merlot, the hand-picking of each grape, the practice of barrel-aging for 12 months, and the technique of refining wines with egg white.



Château Cap Léon Veyrin
Listrac-Médoc
Cru Bourgeois
#301/W0268



Château Sorbey
Haut-Médoc
#302/ W0271

Château Sorbey is part of Château Cap Léon Veyrin and is owned by the Meyre family since 1810. A family home to the successive generations, Château Cap Léon Veyrin was once two separate châteaux, Château Cap Léon and Château du Domaine de Veyrin.

The property has been modified over time and now boasts 5 charming bed and breakfast rooms alongside a place for work, equipped with wine-making and aging cellars and a bottling line.





Château Tour Sieu Jean

PAUILLAC

Château Tour Sieu Jean is a vineyard located in the southwest of the Pauillac appellation. The estate is one of the last family-sized estates among the many grands crus of Pauillac. The family has occupied the estate for four generations.

The highly propitious climate of the Medoc peninsula with mild temperatures, light, and sun ensures maturity of each grape varietal, enabling winemakers to obtain excellent “Vins de Garde” (bottled wines for aging).



#903/W0409





Château Tour de Pressac

SAINT-ÉMILION GRAND CRU



#327/W0286

A long and rich story
Château Tour de Pressac has a long and rich history and is perhaps most famous for when it served as the location for the treaty signing after the battle of Castillon that put an end to the Hundred Years' War in 1453.

The excellence of the terroir
Dominique and Jean-François Quenin have been the fortunate proprietors since 1997 and produce wines of elegance, which fully express the excellence of the terroir of Château de Pressac. The property covers 40 hectares in a single, continuous block, of which 36 hectares are planted in vines. The vines of the château are established on the limestone plateau of Saint Emilion, rising 80 meters above the level of the Dordogne River.



Château Lastours

GAILLAC



Louis de Faramond, Owner

The Château Lastours is an old estate owned by the Faramond family for over four centuries. The estate has evolved over time from a small fort overlooking the river Tarn to a chateau with four towers. The original strategic structure was embellished and redesigned in the 16th century with decorations, ornaments, and mullioned windows. Coated bricks and pebbles form a mosaic of red and white colors, characteristic of southwestern France.

For the past three generations, the Faramond family has restored and preserved much of the castle, including its extensive art collection. The property's vineyard benefits from the warmth of the Mediterranean climate, the humidity of the ocean, and the amplitude of continental temperatures.

Family owned for over 4 centuries



Cuvée «Les Gravier»
#46031/W0327



Cuvée Tradition
#4603/W0326

Château Peyros

MADIRAN



Located in the southern part of the Madiran Appellation, Château Peyros sets itself apart thanks to a very specific terroir and micro-climate. Planted over a significant rocky mass, Chateau Peyros vineyard, composed of Tannat and Cabernet Franc, benefits from a full south exposure.

Where tradition meets innovation, Château Peyros' cellar, created by Emile Penaud, is one of the most modern of the appellation. Fervent supporters of sustainable agriculture, the Lesgourgues family has reduced the use of chemicals by more than 40% since they took over the property.

With its unique terroir and an authentic beauty, Chateau Peyros is today one of the leading wineries of the Madiran Appellation.



Tannat-Cabernet
#647/W0346



Vieilles Vignes
#641/W0343



Greenwich 43N
#644/W0345



Peyros 100
#648/W0347



Corinne Lanyou, Winemaker

Domaine Marcel Langoux

POUILLY-FUMÉ

Established in 1895

Domaine Marcel Langoux is a family vineyard situated on approximately 18 hectares in the commune of Saint-Andelain, in Pouilly-Fumé. It was established in 1895 and contains 17.5 hectares of Sauvignon Blanc and 0.5 hectares of Chasselas. Today, the estate produces between 60,000 and 80,000 bottles annually, which are equally distributed in France and abroad.

Characteristic terroir

Pouilly-Fumé is characterized by the flint deposits in its terroir, which lend a distinctive smokiness to the wines grown there. The soil also contains limestone, marlstone, and various clays, which further contribute to the mineral qualities of Pouilly-Fumé wines.



#5901/W0339

Louis Sipp

ALSACE

Etienne Sipp, Owner



Created by pioneering matriarch Louise Sipp during World War I while her husband, Louis, was fighting on the Eastern Front, the estate is now led by Etienne Sipp, her grandson.

The first plot purchased by Louise, part of Kirchberg Hill, is today recognized as one of three Grand Crus near the town of Ribeauvillé. Due to a combination of the ample sunlight on the mountainside and the clay and mineral composition of the alpine soil, Kirchberg wines are renowned for their exceptional richness and ripeness.

All the vines are planted at high altitude and 80% of them are on surrounding hills, ensuring they all benefit from the unique microclimate created between the Vosges Mountains and the Rhine River.



Pinot Blanc
#681/W0353



Pinot Gris Bio's
#683/W0355



Riesling
#682/W0354



Pinot Noir Bio's
#690/W0357

Tradition



Domaine Maratray-Dubreuil

BURGUNDY



Located in Ladoix-Serrigny (between Beaune and Nuits Saint-Georges) on the “Route des Grands Crus”, just next to Aloxe Corton, the Maratray family own 19ha of vines, producing 19 different wines. They produce regional and Grand Cru wines.

The 3rd generation, siblings Francois- Xavier and Marie-Madeleine, now operate the estate. They take pride in managing the estate with limited intervention, hand harvesting all plots and deploying sustainable farming. The vineyard has been certified HEV in 2020.

Marie-Madelaine & Francois-Xavier Maratray, Owners



Ladoix
«La Blancharde»
#7410/W0397



Savigny Les Beaunes
1er Cru «Les Vergelesses»
#7409/W0396





Château des Tours

BROUILLY

An iconic estate of Brouilly

In the heart of the Beaujolais appellation, Château des Tours owns 70 hectares of vines. The exceptional terroir of Mount Brouilly, which contains pink granite soil, gives these wines a unique heartiness that is greatly sought after by specialists. The Chateau itself originated in 1331 and was inhabited by several different noble families over the coming centuries before being purchased by its current owners in 1986, who renovated the property and transformed it into a modern vineyard. Some of the vines currently in use date back over 80 years, and the region itself has been cultivated for wine-growing since Roman times. Château des Tours is part of the 8 estates belonging to the Richard's family.



#7104/W0360

Cellier des Dauphins

RHÔNE VALLEY

The vineyards of Cellier des Dauphins extend from the south-east of the Rhône Valley to the foot of Mont Ventoux. Grown on these soils, sundrenched and rocked by the Mistral winds, are the king varietals of the Côtes du Rhône: Syrah, Grenache, and Viognier.

Founded in 1965, the Union of Winegrowers of the Côtes du Rhône now includes 2,300 families of winemakers in the Southern Rhône Valley.

With 12,500 hectares of vineyards and around twenty appellations, the union has become the main player in the Rhône Valley.

Based on profoundly human values, the house now distributes in five countries.



Chapelle de Pied Vaurias
Côtes du Rhône
#161/W0215



Dom. du Grand Moulin
Côtes du Rhône
#1632/W0219



La Resistance Red
Côtes du Rhône
#163/W0216



Vignerons de l'Enclave
Châteauneuf-du-Pape
#1631/W0218



Domaine de Font-Sane

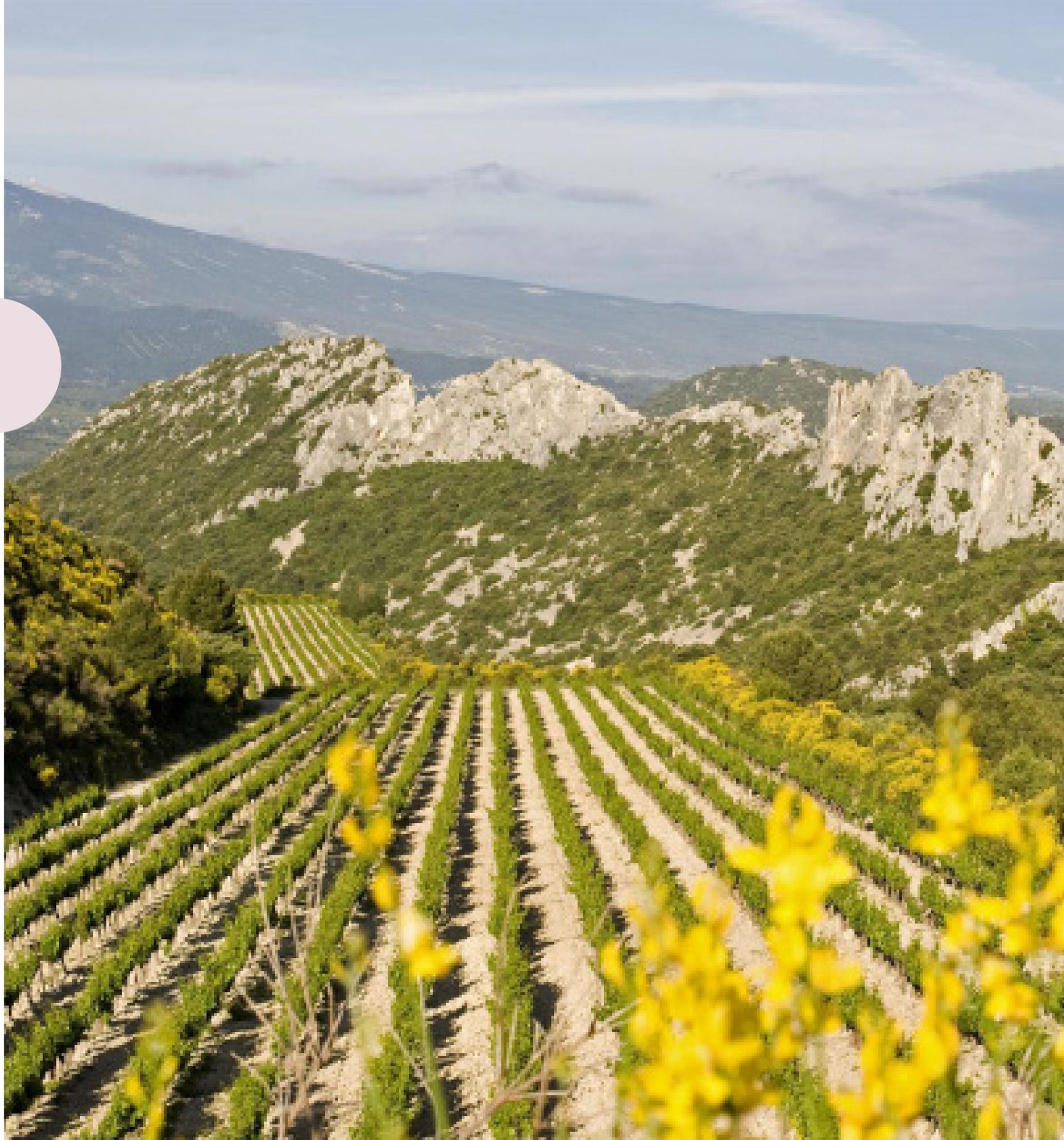
GIGONDAS



Cuvée Tradition
#174/W0224

Established in 1860, the estate is currently run by Véronique Cauty-Peysson, her husband, Bernard, and their son, Romain, who recently arrived on the estate after receiving his Master's in International Wine Business. The domaine is about 39 acres. From the domaine itself, you can see the majestic rocky faces of the Dentelles de Montmirail and the little village of Gigondas.

The name of the domaine comes from the name of one of the races, Fontaine, which means «healthy fountain». Domaine de Font-Sane has opted for a sustainable culture. Fertilization is done every year by adding organic compost. These natural products help maintain the humus levels and promote good exchanges between the soil and the plant, and quality is always preferred over quantity.



CHATEAU DE
POURCIEUX





Pourcieux is a small village in Provence at the east of Aix en Provence and the famous Sainte Victoire Mountain, which was painted many times by Paul Cezanne.

The vineyard covers 64 acres and produces five different varieties: Syrah, Grenache, Cinsault, Cabernet Sauvignon, and Vermentino. For the past 25 years, the vines have been dressed in twin “de royat” rows and elevated to protect them from the strong Mistral wind, which in turn also allows them maximum exposure to the sun.

The style of Château de Pourcieux wines is deliberately modern with a permanent commitment to respect and expression of the terroir’s identity. One of the main goals is to preserve their soil, which is why they use neither chemical fertilizers nor herbicides.

Château de Pourcieux

CÔTES DE PROVENCE



Rosé
#120/W0177



Château de Pourcieux

CÔTES DE PROVENCE SAINTE-VICTOIRE



Château de Pourcieux was founded in 1760 and has been owned and operated by the same family since then, generation after generation. Michel d'Espagnet, the winegrower, has managed the vineyard since 1986, when he took over from his father. Michel's son, Remi, joined him in June 2014, immediately after earning his oenologist diploma.



Family vineyard since 1760



Côtes de Provence Sainte Victoire
#1200/W0178





Château de la Clapière

CÔTES DE PROVENCE, CRU CLASSÉ

A long and beautiful history

Built in the 18th century on the remains of a viticultural estate that was initially Roman then Templar, Château de la Clapière is a great Florentine-inspired fortress surrounded by annexes that had been used for farming activities. It then became the property of Elizabeth Isabella Johnstone-Gordon, a lady from a great Scottish lineage, who became the Baroness of Roissard. In 1892, the château was visited by the British Queen Victoria during her famous stay in nearby Hyères. The Queen was attracted to the site's beauty, fragrances, and in particular, the violets that grew there, which were her favorite flower.

One of the finest estates in Provence

In 1928, Charlotte Constant married Henri Fabre, founder of Maison Fabre. Henri Fabre was also the owner of Château de la Clapière. Together, they would expand the estate to become one of the finest in Provence. In 1955, 32 of 55 hectares of La Clapière's vines obtained Cru Classé status, sitting on superb terroir within an exceptional microclimate that added a floral aspect to rosés. In 1988, the matriarch of the family passed away and Château de la Clapière became dormant. The vineyard was still operational as part of Domaine Fabre's 550 hectares.

In 2006 the grandson of Henri Fabre, Henri Fabre-Bartalli, joined with Bruno Fabre-Bartalli to completely overhaul the château and its grounds. Their goal was to recreate the estate to look the way it had when Queen Victoria had visited, down to the tiniest detail. Working with over 100 craftsmen, they finished the project in 2012, exactly 110 years after Victoria's visit.



Cru Classé
#123/W0187

FAMILLE FABRE



Famille Fabre

LANGUEDOC



In 1991, Louis Fabre was among the first wine-producers in Languedoc to pursue organic production, with his property Château Coulon. The Fabre family had lived in the region since 1605, but it was Louis' vision for the estate that led it to its present form.

Motivated by a respect for the environment and desire to give the best possible wines to consumers, he helped the entire vineyard become organic. Today, the Château Coulon team is certified with the highest label for organic agriculture: Level 3 of High Environmental Value (HEV).

Louis Fabre took over the chateau and Claire, his wife, manages the oenotourism, and loves sharing her passion for organic products, and Marie, Louis' sister, joined the team in 1998.

Since 2014, the 14th generation of the Fabre family has been helping the estate, and they have worked extensively to partner with new markets around the world and continue the Fabre tradition.



PetNat
Sauv. Blanc-Colombard
Vin de France
#3453/K0108



Baron Coulon
Viognier
Pays d'Oc
#3447/W0297



Baron Coulon
Syrah-Viognier
Pays d'Oc
#3446/W0296



Baron Coulon
Cabernet Sauvignon
Pays d'Oc
#3445/W0295

Domaine du Somail

MINERVOIS



Domaine du Somail is an adventure that began in 2013 by three wine enthusiasts, Julie, François, and Germain. Driven by the quest for authenticity and a profound respect for nature, their estate embraces the specifics of natural winemaking and biodynamics, where each bottle bears witness to the intimate connection between the earth, plants, and the cosmos.

In the AOC Minervois, they are committed to preserving a land rich in history. They are using natural and sulfite-free winemaking, indigenous yeasts and are following the biodynamic calendar. They are preparing herbal teas and plant extracts to care for their vines. These are some examples of their environmentally friendly practices for the benefit of nature and their consumers.



ZYA White
Vin de France
#3940/W0316



Vin de Plume
Minervois
#3941/W0317



Francois Fabre, Owner

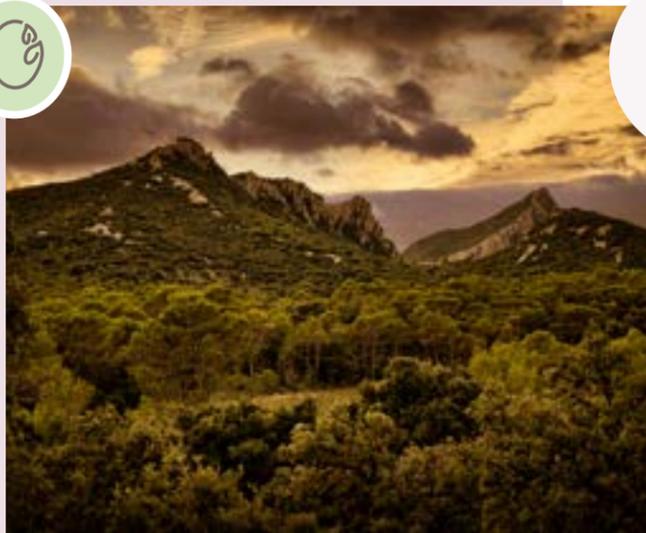


Natural & Biodynamic wines
Sulfite-free winemaking & indigenous yeasts

Domaine des Rocs

PIC SAINT-LOUP

Refreshing return to the roots of the Pic



Brigitte Jeanjean, director of Vignobles Jeanjean and 6th generation of the Jeanjean winemaking family, has always been in love with Pic St Loup, that she could see every day. Having an estate in the appellation was so obvious for the development of the Vignobles Jeanjean, and her dream came true at the end of 2019, when Vignobles Jeanjean acquired a 13 ha vineyard near the village of Corconne.

The estate is organically farmed, its soil is made of calcareous splits coming from the nearby Mount Coutach. Matthieu Carliez is the technical director.

This Pic st Loup appellation has one of the highest rain levels of the Languedoc and its location at the foothills of the Cévennes mountain range protects it from strong winds. This is a region famous for producing elegant wines.



#3011/W0270





03

SPIRITS

Armagnac
Single Grain Whisky
Cognac
Whisky & Eau de Vie
Mezcal
Gin
Rhum Agricole



Château de Laubade

BAS-ARMAGNAC

An undisputed reference in the Armagnac category

Château de Laubade was built in 1870 and is today the premier Armagnac property with 260 acres of single vineyard growing in the heart of the noblest area of the appellation: Bas Armagnac. The vine cultivation is environment friendly and the agriculture is sustainable. Château de Laubade is certified Terra Vitis.

The single and continuous distillation is home made in a custom tailored column still (Alambic). The wines, exclusively produced from the property's vineyard, are distilled grape varietal by grape varietal. The cellar Master carefully oversees and guarantees the finest maturation of the brandies, vintage by vintage, grape varietal by grape varietal. He uses 400-liter casks, exclusively made of Gascony oak (black oak) carefully selected in the surrounding forests. Laubade is the only Armagnac house having its own cooperage.



« Arnaud, Denis and Jeanne, the third generation of the Lesgourgues family who have been running the property since 1974 ».



VSOP 40%
#800-VSOP-PN/S0211
#800-VSOP-FLA/S0212
91 pts WE



XO 40%
#800-XO/S0213
#800-XO-CA-NP/S0214
92 pts WE



INTEMPOREL N.5 40%
#800-INT5NB/S0207
96 pts USC
Wooden Gift Box



EXTRA 40%
#800-EXTRA/S0205
96-100 pts WE
Gift Box



6 Years Old
#800-6YO-NB/S0202
Gift Box



INTEMPOREL 12 Years Old
#S0206S1/S0206
93 pts USC 2019
Excellent, Highly Reco.



18 Years Old
#800-1YO/S0102
Gold Medal, WSA



21 Years Old 45.3%
#800-21YO/S0201
Double Gold Medal
SFWSC 2023
Gift Box



100 Vintages Available!

Each vintage comes entirely from a single harvest and distillation year. More than 80 different vintages are matured in Château de Laubade's cellars. Each vintage tells a particular story, a particular chapter of the estate and draws on its long history, know-how and the dedication of several generations of men and women. Château de Laubade releases its vintages after a minimum aging of 15 years in Gascony oak barrel.



Blanche Armagnac 42%
#801-NL/S0215
Best Buy WE



Signature 42%
#800-SIGN42-NP/S0208
Cocktail Reco. USC 2017



Floc de Gascogne 17%
#802/W0398 & #802-RED/W0399



Aged Plum Brandy
«Vieille Prune» 42%
#803/S0216

CHATEAU DE LAUBADE
BAS ARMAGNAC

The most awarded Armagnac Estate!

Over the past 30 years, Château de Laubade has been regularly awarded with more than 120 medals in the most prestigious competitions. Château de Laubade is the only Armagnac House awarded since 2010 “World Class Distillery” at the World Spirits Awards.



Cask Strengths

The “Cask Strengths” are an exclusive selection of Bas Armagnac vintages of extremely high quality and scarcity, bottled at their natural alcohol strength...

MilHòc

WHISKY  FRANÇAIS

MilHòc Single Grain whisky is the result of a bold vision, rooted in the rich terroir of Bas-Armagnac. The Lesgourgues family planted their own corn on the family estate, honoring a legacy of excellence and history, and combining it with traditional distillation methods to craft distinctive spirits that reflect the essence of Gascony.



Denis Lesgourgues, Owner



Le Premier-Né 45%
#S0287

Première Flamme 45%
#S0288

Corn is the dominant grain in MilHòc. A specific early-ripening variety is cultivated on a 17.5-hectare plot at Château de Laubade. It is grown without irrigation, allowing full control over agricultural practices and consistency across vintages. This corn-focused profile is uncommon in French whisky and is part of MilHòc's identity as a distinctive single grain spirit.



MilHòc is distilled at Château de Laubade using the estate's own continuous column still — the "alambic armagnacais". The distillation is supervised by Denis Lesgourgues and François Laura to ensure control and consistency at every step. This balance between purity and softness is key to MilHòc's identity as a refined and distinctive French single grain whisky.



The ageing process takes place in the historic cellars of Château de Laubade, under temperate oceanic conditions ideal for slow and even maturation. MilHòc is aged in a mix of barrels. This multi-cask strategy brings complexity and aromatic layering to the final product.

- 1 - New French and American oak
- 2- "Roux" casks previously used for Armagnac
- 3 - Ex-Bourbon barrels



Château Montifaud

COGNAC, PETITE CHAMPAGNE

Château Montifaud has belonged to the Vallet Family for six generations. The term “Château” has always been a legal title that remains tied to their history, their vineyard and their cognac. The vineyard was created in 1837 by Augustin and has seen the succession of Pierre, Maurice, Louis and Michel. Laurent came to join his father and grandfather in October, 2000.

According to the family tradition, when a son joins his father, a part of the cognac distilled in that year is set preciously aside and will only be sold by the future generations. Thus it is that in the darkness of their «paradise» cellar that lie Dames-Jeannes of Cognac skillfully created by Pierre and Maurice Vallet, waiting to be released, a handful at a time, to a lucky few.



Vieux Pineau des Charentes 17%
#842-PN/W0400



VS 40%
#842-VS/S0267
95 pts, Top 100 &
Finalist USC 2021



VSOP 40%
#842-VSOP/S0268
93 pts USC 2021



XO 40%
#842-XO/S0269
94 pts WE
Gift Box



L50 40%
#842-L50/S0266
Double Gold Medal SFWSC 2023
Wooden Gift Box



Watch the video!



Vallet Family
Owners

The Château Montifaud unique quality is the result of:

- An exceptional terroir: Petite Champagne is one of the most exclusive regions of Cognac
- An extreme attention to the winemaking process: rapid fermentation, with precise temperature control
- A careful selection of each wine and its allocation towards a specific aging time
- An expert distillation with the lees, cut with precision
- An aging process meant to emphasize the terroir and not the wood
- A slow and gentle reduction of the cognacs using «faibles» to keep all the perfumes intact
- For each cuvee a much longer aging than requested by the appellation





Lionel & Arnaud Meyer, Owners

Distillerie Meyer

WHISKY & EAU DE VIE

The Meyer distillery is located in the heart of the valley of Villé, in the hamlet of Hohwarth. Like many distillers, its founder, Fridolin Meyer, had specialized in traditional white spirits typical of the northeast of France, such as Kirsch, Mirabelle, and Marc de Gewurztraminer.

In 1975, Fridolin's son, Jean-Claude, took over the distillery. In 2009, the F. Meyer distillery was the most decorated in France, totalling 153 medals (including 70 gold medals) won at the General Agricultural Competition of Paris in their 50 years of existence.

After investing in new facilities, including three new stills, the distillery announced that it would begin manufacturing its own whisky. In November 2007 they marketed the first bottles of whisky, separated into two versions: a single malt and a blend (named "blend superior"), both seven years of age.

The process of malting the grain is entrusted to an Alsatian brewer Brasserie Saverne, who practices this technique for beer. This distillation process is typical of the Highland Scotch whiskys. For Meyer, distillation is doubled and performed in copper stills, while the aging is done in former Sauternes casks.



Blended Whisky Superior 40% #861-BLEND/S0279
 Eau de Vie Poire William's 45% #862/S0280



Mezcal Matra

OAXACA, MEXICO

Matra: Mother tradition

Mezcal Matra arose from the need to preserve the tradition of mezcal production, our palenque (distillery) made its first mezcal in 1845, distilling for many years what would be the local consumption of this spirit. It was not until 2011 that the first steps were taken to start a family project with the experience of their distillery's mezcal masters. The name Matra comes from a conjunction of words, Mother and Tradition. Honoring the ancestral techniques for its elaboration and Mayahuel goddess of fertility and family.

Located in the valley of Santiago Matatlán, Oaxaca, the distillery collaborates with various local mezcal masters and their families, making Matra a sustainable project that provides benefits to the less favored communities of Oaxaca.

Matra is an agricultural mezcal, proud of its origin with character that only mezcal possesses. Espadín Capón's agaves are grown minimum 10 years over the regions of Santiago Matatlan, Cuilapam, Tlacolula Valley. "Capón" refers to the act of cutting the quote (flowering stalk), which redirects energy to the center of the piña and provides a strong sugar concentration.



Mezcal Tobala



Mezcal Joven 40% - 100% Espadín
#815-ESP/S0217
Gold Medal, The Spirits Masters 2022



ELEPHANT GIN

The founders were inspired to create Elephant Gin following their own adventures in Africa. They strongly believe that this generation has a responsibility to support the African wildlife today, so others can continue to enjoy it in the future.

With every bottle sold, Elephant Gin contributes 15% of bottle profits to foundations that are devoted to the conservation of the African elephant.



Elephant Gin

GIN

Better Gin. Safer Elephants!

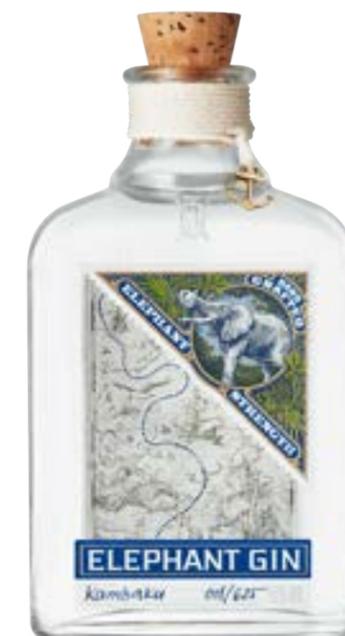
Elephant Gin produces award-winning handcrafted premium gin products made with rare African botanicals and flavor profiles unlike any other gins on the market. While its story started in South Africa, Elephant Gin is handmade in Germany with a focus on the highest quality production standards.

The home of Elephant Gin is based in Wittenburg, a small village nestled between Berlin and Hamburg. Here, all the products are handcrafted in small batches and using the traditional method of copper still distillation in an Arnold Holstein still. All botanicals are then macerated for a whole day to extract the optimal level of flavor. Another key botanical are fresh apples from the orchards surrounding the distillery.

The topic of sustainability and social responsibility is reflected in all facets of the company; from waste reduction and innovative recycling initiatives to smarter bar initiatives as well as furthering education and providing work opportunities in wildlife conservation.



London Dry Gin 45%
#825-DRY/S0221
Gold Medal Bartender
Spirits Award 2023



Navy Strength Gin 57%
#825-STRENGTH/S0223
Best German Navy,
World Gin Awards 2021



Sloe Gin 35%
#825-SLOE/S0222
Best German Sloe,
World Gin Awards 2020

Habitation Saint Etienne

RHUM AGRICOLE, MARTINIQUE



White 40% - 1L
#870-WHITE/S0286
Gold Medal Bartender
Spirits Award 2023



White 55% - 1L
#870-W55/S0285
96 pts, Top 100 Spirits
USC 2020



Black Sheriff 40%
#870-SHERIFF/S0283
90 pts Best Buy WE



VSOP 45%
#870-VSOP/S0284
92 pts USC 2020



XO 42%
#870-XO/S0287
91 pts WE



Highland Finish 2005 44%
#870-HIGH/S0281
93 pts USC 2017



Sauternes Finish 2005 41%
#870-SAUT/S0282
92 pts WE



Habitation Saint Etienne (HSE) was first established in 1938 and modelled after “La Maugée”, a sugar refinery from the 19th century and located in Martinique, French West Indies – home of the most famous Agricole rums. This style of rum is predominantly made there from fresh-pressed sugar cane juice rather than molasses. The resulting spirit retains much of the sugar cane’s grassy qualities and are regulated in Martinique by a French AOC.

The architectural structure of HSE reflects a typical farm in Martinique, which was run by several families over time. Initially bought by Amédée Aubéry in 1882, a famous figure in the local economy, the property came into the possession of the Simonnets’ in 1909 before José Hayot assumed control in 1994.

HSE rums are crafted from 12 different sugarcane varieties, all recognized by the AOC specifications. After being cut and crushed, the resulting sugarcane juice is fermented for 24 to 36 hours and distilled in traditional creole column still, up to 75% ABV. HSE has built its reputation amongst rum lovers thanks to its creativity and aging knowledge. The estate is home to more than 6,000 casks, experiencing various toasting methods and origins, which include Bourbon, Sherry, Cognac, etc. HSE has also recently been recognized for their white rums which are made from select parcels.



Lionel Lampin
Master Distiller

100% Sugar Cane Juice



CUSTOMER SERVICE TEAM

Between 9am & 5pm (EST)
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