

Historic heritage

Ognoas manor

In 1240, Ognoas manor belonged to the Viscount of Marsan. The earliest known Lord of Ognoas Manor was Arnaud Bosquet, mentioned in records starting in 1274. In 1770, Domaine d'Ognoas became the property of Etienne Lormand.

Tampouv fortified house

In 1775, Etienne's son, Nicolas Lormand, purchased another 13th-century fortified house (a listed historic monument) that controlled both banks of the Midou.



The Lormand family developed Armagnac production on the estate and built a fine copper still in 1804. This wood-fired still is the oldest one still in use in Gasconv (listed historic monument since 2004).

Every year, the 1804 still, together with another still made by SIER in 1936, is used to distil approximately 2,800 hectolitres of white wine.

La Gaube mill and the farmhouses

«Lagaube» mill was mentioned on the list of Etienne Lormand's holdings in 1771. It was still in use until the 1950s.

Transition

In 1847, as Jacques Taurin Lormand, the last descendant of the family, had no heirs, he bequeathed his property to the Diocese of Aire-sur-l'Adour.

In 1905, a French law transferred ownership of the Domaine d'Ognoas to the Landes local authority.



Opening times

• All-year-round : Monday to Saturday*, 09.00 - 12.00 and 14.00 - 17.30

Guided tours: 10.00, 14.30, 16.00

*By appointment only on Saturdays

• 2 May to 30 September :

also open on Sundays and Public Holidays: 14.00 - 17.30

Guided tours: 14.30 and 16.00

Cellar tour and tasting

The main site is accessible to persons with reduced mobility. Free car park.











Excessive alcohol consumption is bad for your health. Please consume in moderation.







The Domaine d'Ognoas covers nearly 650 hectares in the Bas-Armagnac region of the Landes, with a mosaic of habitats essential for biodiversity, offering an ideal setting for observing nature and relaxing.

Land

There is some arable land on this agricultural, forestry, and winegrowing estate, but the main activity is producing Armagnac and Floc de Gascogne.

Wood

The forest occupies half of the property and wood from its ancient oaks is used to make barrels for ageing Armagnac from the estate.

Water

The Gaube and Midou rivers meander discretely through the Ognoas estate. The mill pond is an ideal place for relaxing and walking.

Armagnac

The Domaine d'Ognoas has 50 hectares of vineyards on a silica-clay plateau with good sun exposure, which produce excellent quality wine for distilling. Ognoas vintage Armagnacs, made from the Folle Blanche, Baco 22A, and Ugni Blanc grape varieties, feature lovely vanilla and prune aromas.



"Moulin de la Gaube"

Domaine d'Ognoas, owned by the Département des Landes, is part of the historic heritage of the Landes and an ideal starting point for exploring the Bas-Armagnac area. The surrounding natural environment provides plenty of space for visitors to explore freely.

Domaine d'Ognoas is open all-year-round and offers products that reflect strong traditional, local values. You will be introduced to the art of tasting Armagnac and Floc de Gascogne during tours of the Ognoas estate.

Guided tours

- The main house and impressive main courtyard
- > The distillery and its two stills
- > The ageing cellar
- The tasting room

Self-auided tours

- The "Voie verte" and hiking loops
- The estate's own hiking trails
- > The Baco vine conservation centre
- > The arboretum

Activities open to the public

- Picnic areas at Tampouy and near the mill on the Gaube River
- > Fishing on the banks of Gaube pond and the Midou River

Shop

- > Sale of vintage Armagnac
- > Sale of Floc de Gascogne



Information and reservations

Phone: +33 558 45 22 11 Email: contact@domaine-ognoas.com domaine-ognoas.com







"Voie verte du Marsan et de l"Armagnac"

«Chauron» and «Pasquet» holiday cottages

On-site accommodation is available in two 18th-century farmhouses, restored and decorated in the style of the Landes Armagnac region.

> Available for weekly or weekend rentals - Gîtes de France 4 épis - theme: «Bacchus»







Pasquet







Chauron