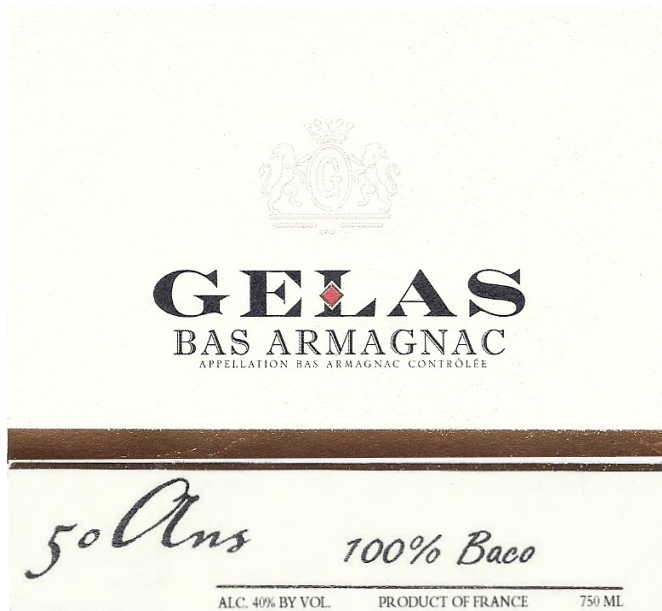


MAISON GELAS

BAS ARMAGNAC 50 YEAR- OLD

«100% BACO»



Maison Gelas Armagnac was established in 1865 and had been at its present location in Vic Fezensac ever since. The family firm is now run by the engaging Philippe Gelas, representing the 4th generation at the helm. Gelas has abandoned the vague, old references such as Réserve or Hors d'Age and Cognac terms such as VSOP, replacing them with more precise statements of age and varietal. In addition to an essential 3 year-old "Selection" and very mellow 8 year-old Bas Armagnac, Gelas offers three extraordinary 100% single varietal Bas Armagnacs: 18 year-old Folle Blanche, 25 year-old Ugni Blanc and 50 year-old Baco. In a nod to tradition, Maison Gelas offers an impressive range of vintage Armagnac, the oldest dating back to 1897. The family owns vineyards but only for the production of still wine. Gelas prefers to buy young Armagnac or grapes for distillation and use his skill and know-how at aging and blending, developed and handed

down through 4 generations.

Region:	Gascony
Appellation:	Bas Armagnac
Owner:	Philippe Gelas
Established:	1865
Farming Practices:	Sustainable
Soil:	Sand and clay
Grape Varieties:	100% Baco (a hybrid of Folle Blanche that is phylloxera resistant)
Age of Spirits:	50 years-old minimum
Avg Production:	1,000 bottles

Distillation and Aging: After distillation in a traditional continuous still, the fiery young spirit is put into new casks to mellow for a minimum of 5 years. After tasting, Philippe Gelas determines the next steps in aging, be it aging in older barrels or more time in new oak. For the Gelas 50 year-old, the youngest spirit in the blend is 50 years old. The spirit is bottled at cask strength. 50 years is typically the limit for aging in barrel; beyond this, aging is in glass demijohns.

Tasting Notes: Deep aromas of toast, tobacco, dried plums, figs and tobacco. Full bodied, masculine spirit, long lasting finish. Time stopped in a bottle, a singular experience to be savored. 50 years is typically the limit for aging in barrel; beyond this, aging is in glass demijohns.

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