

MAISON GELAS

BAS ARMAGNAC 18 YEAR- OLD

«100% FOLLE BLANCHE»



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 ageing and blending, developed and handed down through 4 generations.

Region:	Gascony
Appellation:	Bas Armagnac, one of 3 geographical designations for Armagnac
Owner:	Philippe Gelas
Established:	1865
Farming Practices:	Sustainable
Soil:	Sand and clay
Grape Varieties:	100% Folle Blanche
Age of Spirits:	18 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 18 year-old, the youngest spirit in the blend is 18 years old. The spirit is bottled at cask strength.

Tasting Notes: Fragrant, floral aromas, notes of melon, plums, cinnamon and nutmeg. Smooth elegant expression of fruit and wood. Complex flavors that last and last. Philippe Gelas feels that 18 years is the best age for the optimum enjoyment of a Folle Blanche Armagnac.

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