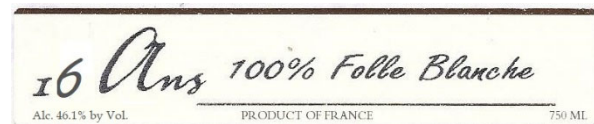


# MAISON GELAS

## BAS ARMAGNAC 16-YEAR-OLD "100% FOLLE BLANCHE"



Maison Gelas Armagnac was established in 1865 and has been at its present location in Vic Fezansac ever since. The family firm is now run by the engaging Phillipe Gelas, representing the 4<sup>th</sup> 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 the essential 3-year-old "Selection" and very mellow 8-year-old Bas Armagnac. Gelas offers three extraordinary 100% single varietal Bas Armagnacs: 16-year-old Folle Blanche, 25-year-old Ugni Blanc and 50-year-old Baco. In a nod to tradition, Maison Gelas also offers an impressive range of vintage Armagnac, the oldest dating back to 1897. The family owns vineyards, but only to produce still wine. Gelas prefers to buy young

Armagnac grapes for distillation and use his skill and know-how at aging and blending, developed and handed down through four generations.

<b>Region:</b>	Gascony
<b>Appellation:</b>	Bas Armagnac, one of 3 geographical designations for Armagnac
<b>Owner:</b>	Philippe Gelas
<b>Established:</b>	1865
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Sand and clay
<b>Grape Varieties:</b>	100% Folle Blanche
<b>Age of Spirits:</b>	16 years minimum
<b>Avg Production:</b>	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, Phillippe Gelas determines the next steps in aging, be it aging in older barrels or more time in new oak. For the Gelas 16-year-old, the youngest spirit in the blend is 16-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 16 years is the best for the optimum enjoyment of a Folle Blanche Armagnac.

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