

MAISON GELAS

BAS ARMAGNAC "SÉLECTION"

GELAS
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APPELLATION BAS ARMAGNAC CONTRÔLÉE

SELECTION

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, one of 3 geographical designations for Armagnac
Owner:	Philippe Gelas
Established:	1865
Farming Practices:	Sustainable
Soil:	Sand and clay
Vineyard:	N/A
Grape Varieties:	50% Ugni Blanc 50% Baco (a hybrid grape grown in the Armagnac region)
Age of Spirits:	3 years minimum
Avg Production:	3,600 bottles

Distillation and Aging: After distillation in a traditional continuous still, the fiery young spirit is put into new casks to mellow and later transferred to older and larger vats to finish aging. For the Sélection, the youngest spirit in the blend is 3 years old. The spirit is reduced with distilled water to 80 proof before bottling.

Tasting Notes: A fresh, lively spirit that is vigorous and energetic. It has the typical full-flavored taste profile of Armagnac: notes of honey and dried plums in the nose; round and smooth, yet with a satisfyingly masculine presence on the palate.

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