

Entirely crafted at the Château de Maniban estate and produced by the Castarède family, the first and oldest Armagnac house established in 1832, Gaspard de M. Bas Armagnac is a new range of armagnacs dedicated to cocktails.

With its younger-looking -yet anchored in history- packaging, and its ideal price positioning for the on-trade, Gaspard de M. is a true mixing Armagnac that has the presence, depth and complexity to stand up in any classic or modern cocktails and play beautifully with the other ingredients.

Gaspard de M. exists in 2 versions :

- * Blanche at 44,5% abv / 89 proof, matured 1 year minimum in stainless steel tank
- * Distiller's Cut at 45,3% abv / 90.6 proof aged a minimum of 3 years in Black Gascon oak barrels





Gaspard de M. Armagnac pays tribute to Joseph-Gaspard de Maniban, a French high dignitaries family member, who became the first President of the Toulouse Parliament in 1722. His daughter, Marquess Marie-Christine de Livry, introduced the Armagnac to the Royal court of King Louis XV. Great land owners in Gascony, the Manibans were one of the most important armagnac producers in the 18th century. One of their castles, The Château de Maniban, accommodated one of the region's largest armagnac inventories. These unique cellars, dating back from the 16th century, are the ones used nowadays to age Gaspard de M. Armagnac, under the constant watch of the estate's wise indigenous owls.





Gaspard de M. Blanche

Grape varietals: Ugni-Blanc & Colombard

Region: Bas-Armagnac

Distillation: Continuous single-distillation

Pot-still: Traditional Armagnac alambic

Maturation: Minimum 1 year in stainless steel

container

Proof: 44.5% abv / 89 proof

Notes: intense aromas of white flowers and

exotic fruits, peppery notes, funky

Suggested cocktails: White Negroni, Vesper, Sour, Mojito, Punch, Tiki cocktails, etc...

Gaspard de M. Distiller's Cut

Grape varietals: Ugni-Blanc & Colombard

Region: Bas-Armagnac

Distillation: Continuous single-distillation

Pot-still: Traditional Armagnac alambic

Double-ageing: Min. 3 years, first in new 400 liters Gascon black oak barrels, then in already used local oak barrels

Proof: 45.3% abv / 90.6 proof

Notes: Powerful, intense, fresh plums, delicate woody notes, coffee beans on the finish



Suggested cocktails: Armagnac Stinger, Brandy Smash, Sidecar, Brandy Alexander, French 75, Gascon style Manhattan and Sazerac, or modern creations.