



BLANCHE BAS ARMAGNAC

Gaspard de M.

BRAND OVERVIEW

The spirit of Armagnac has been steeped in history and traditions for more than two centuries. During much of that time, bartenders have been trying figure out ways to preserve the integrity of a spirit that is rich in aroma and fruity, dry characteristics. Gaspard de M. has set their mind to create a highly accessible, yet innovative eaux-de-vie for bartenders. Armagnac cocktails have never been easier to master with the Blanche Bas Armagnac.

This unaged armagnac features a blend of Ugni and Colombard grapes that display a bouquet of flowers, funky exotic fruit with peppers. Vines range from 3 to 30 years and are grown

in soil with high clay content called “tawny sands” resulting in grapes with higher acidity. Unaged, but rested for one year in steel vats, allows the intended fruity, dry characteristics of armagnac to be preserved and enjoyed by the drinker and drink maker. Bottled at a high proof (44.5% ABV), the Blanche expression pushes through on any serving technique.

Blanche is highly effective in sours and drinks with fruitier flavor profiles. Blanche has a brightness that can punch up tiki cocktails, sours like daiquiris or mojitos, but can also add complexities to cocktails like a Vesper or Martinez.

AOC OF BLANCHE BAS ARMAGNAC

From vines grown in the Villeneuve-de-Marsan region, the wine rests on the lees, unfiltered, until distillation which gives dry, fruity profiles to the finished product.

PRODUCT OVERVIEW



TASTING NOTES

- Tropical fruit notes accompanied by peppers and white flowers
- Smooth finish
- Very bright and light

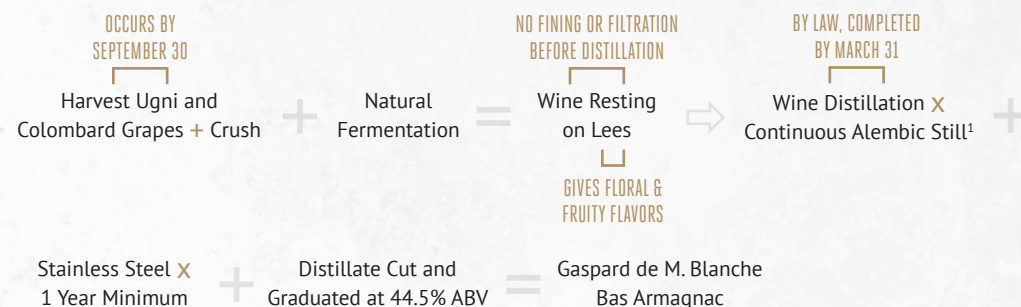


SERVING RECOMMENDATIONS

- Great for tiki cocktails
- Adds complexity to shaken cocktails like a Mai Tai, mojito, or sidecar
- Punch up a stirred cocktail that normally features gin and vermouth



PRODUCTION PROCESS



44.5% 700mL
ALC/VOL BOTTLE

¹ Final product is of eaux-de-vie blended from batches distilled by a 1923 Proprietary Still and batched distilled by a Roving Still

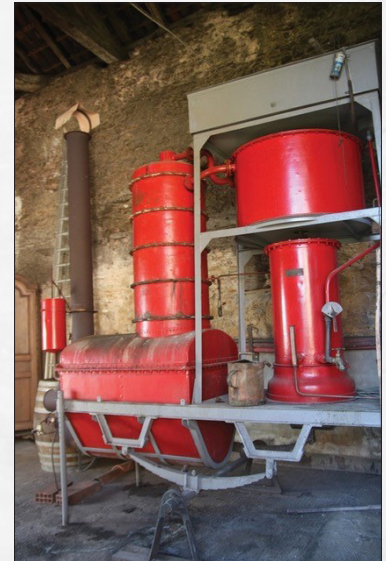


ORIGIN

PRICE



MAULÉON-D'ARMAGNAC
GRAND BAS ARMAGNAC REGION
FRANCE



FULL PRODUCT LINE



SUSTAINABILITY

HVE = High Environmental Value

Certified since November 2020

This corresponds to the highest level of environmental certifications for farms.

A voluntary approach which aims to identify and promote particularly environmentally friendly practices applied by farmers.

4 KEY AREAS

- Biodiversity Conservation
- Plant Protection Strategy
- Management of Fertilizer Use
- Management of Water

CROP ROTATION

Cereals and sunflowers are planted in the vineyards void of grapes to replenish minerals and bring new natural vitamins to the soil.

THE VINEYARD

Soil:

Acidic Clay with Pockets of Iron = light, fruity, delicate eaux-de-vie

Vines:

3 – 30 YO

16 Hectars

1 Hectar each year is replanted

Youngest Harvested Vine is 3YO