



# DISTILLER'S CUT BAS ARMAGNAC

Gaspard de M.

## BRAND OVERVIEW

The spirit of Armagnac has been steeped in history and traditions for more than two centuries. At Gaspard De M., vines—which can date 30 years old—have seen the changes in weather and soil conditions. During much of that time, bartenders have been trying to 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 creating a highly accessible eaux-de-vie for bartenders. Armagnac cocktails have never been easier to master with the Distiller's Cut Bas Armagnac.

This 3-year aged armagnac features a blend of Ugni and Colombard grapes grown in clay loam

soils known as “tawny sands.” Distiller's Cut bas Armagnac displays a bouquet of flowers, gentle wood notes, baking spice and hint of roasted coffee. Used and fresh Gascony black oak barrels add character and spice to cocktails of all kinds. Bottled at a high proof (45.3% ABV), the Distiller's Cut expression pushes through on any serving technique.

Distiller's Cut carries cocktails of any technique and serving style. Citrus and herbs such as mint can make an interesting, delicious, and refreshing smash. The age and woodiness is perfect in stirred cocktails like a sazerac, old fashioned, and Manhattan variations.

## AGING OF GASPARD DE M. BAS ARMAGNAC

During their time in the unique 16<sup>th</sup> century cellar, the eaux-de-vie are carefully monitored, aerated, and blended (Angel's Share Ranges 1.5% - 4% Annually).

## PRODUCT OVERVIEW



### TASTING NOTES

- Woodiness paired with spices reminiscent of whiskey and rum
- Fresh prunes and wood aromas
- Roasted coffee finish
- Fruity, baking spice and dry finish

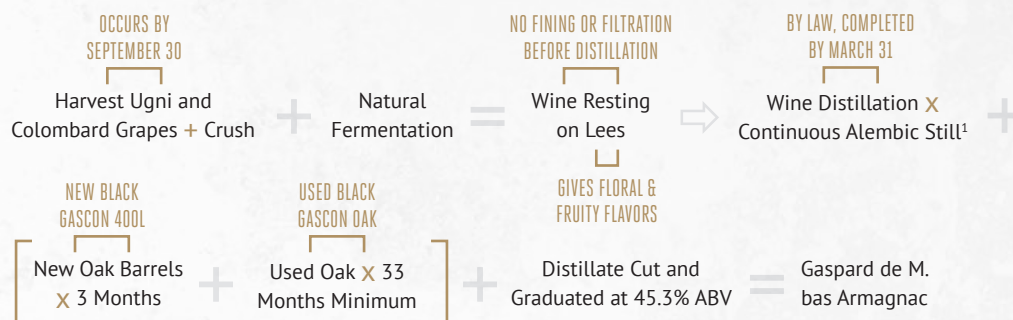


### SERVING RECOMMENDATIONS

- Great for stirred cocktails
- Interesting substitute for whiskey in cocktails containing lemon and grapefruit
- Pairs fantastically with vermouths and liqueurs such as crème de menthe and crème de cacao



### PRODUCTION PROCESS



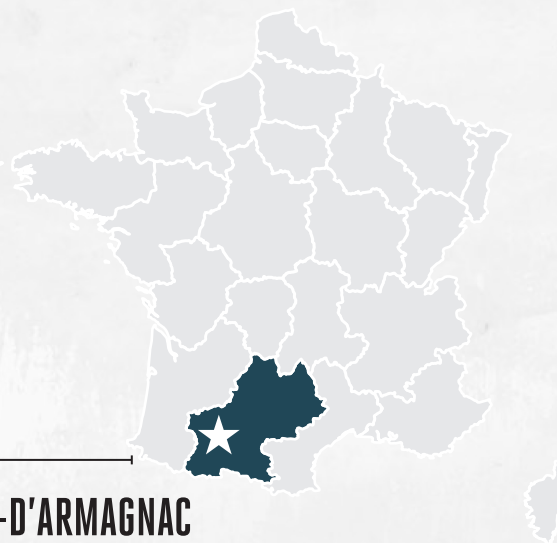
45.3% 700mL  
ALC/VOL BOTTLE

<sup>1</sup> 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