



BAS-ARMAGNAC

The BAS-ARMAGNAC is the result of a blend of spirits with an average age of 47 years, all from the grape variety Baco .

Average age of the vines: 40 years old

Type of soil: tawny sands

Grape variety: 100% Baco Blanc

Type of distillation: Continue at 52% alc.

Ageing in local oak barrels

40 ans d'âge (bottled in September 2019)

Production : 100 numbered bottles

Package in individual wooden box

Splendid orange copper colour.

Complex nose, rich and penetrating, candied fruits, citrus peel, Tatin and sweet spices.

The patina of time takes this spirit from the white Baco grape to the aromatic of the old Sauternes.

The mouth is smooth and creamy, perfectly balanced thanks to the freshness of its aromas and the integration of alcohol. The spirit delivers power and elegance, richness and finesse.

When the spirit approaches the spiritual, a beautiful moment of tasting and meditation. Wonderful!

THE ULTIMATE RANGE OF HIGH EXPRESSION, TERROIR-DRIVEN WINES

XAVIER COPEL - Œnologue / Winemaker

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