



BAS-ARMAGNAC

The tawny sands give the finest armagnac, racy and elegant. In this spirits with an average age of 50 years, the grape variety Baco offers breathtaking results.

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

50 ans d'âge (bottled in September 2023)

Production : 100 numbered bottles

Packaged in individual wooden box

Splendid orange copper color.

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

The patina of time takes this eau-de-vie from the white Baco grape to the aromas of old Sauternes.

The palate is smooth and creamy, perfectly balanced thanks to the freshness of its aromas and the integration of alcohol.

This eau-de-vie delivers power and elegance, richness and finesse.

VINS DE TERROIRS DE HAUTE EXPRESSION

XAVIER COPEL - Œnologue / Winemaker

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