



IGP Côtes de Gascogne - AOP Bas Armagnac

Bas-Armagnacs « Domaine de Papolle »

Our Bas-Armagnacs are exclusively made from the distillation of wines from the domain and have been developed and produced following the traditional methods of our ancestors. Distilled once in an alambic Armagnacais (Copper Armagnac Still), then aged in Gers oak barrels in our “chais” (storehouse) until bottling. Ours vintages are at their natural degrees to preserve all their authenticity.

The Domain de Papolle offers a range of 17 Bas-Armagnacs :

Youngs Bas Armagnacs, « Blends »

V.S.O.P : a blend that has been uniquely developed from Bas-Armagnac with a minimum age of 7 years. Golden, young and very clean eau-de-vie, destined for those appreciating softness, smoothness and discreet aromas. A feminine eau-de-vie that will delight those wanting to discover Armagnac.

Hors d'âge : uniquely developed from Bas-Armagnacs with a minimum age of 12 years. A Bas-Armagnac chosen for its elegance, roundness, smoothness and balance. The most honoured of the range in competition with the “1973”.

Aged Bas-Armagnacs, « Blends »

15 years old: uniquely developed from Bas-Armagnacs from the Domain with a minimum age of 15 years. A Bas-Armagnac enhanced by slow warming in hand to discover the subtleties of the blend.

20 years old: uniquely developed from Bas-Armagnacs from the Domain with a minimum age of 20 years. A great Bas-Armagnac at its peak to be enjoyed in a quiet moment.

25 years old: uniquely developed from Bas-Armagnacs from the Domain with a minimum of 25 years. A great well balanced Bas-Armagnac at its peak further enhanced by warming in the hand.

Bas-Armagnacs, « Vintages »

Vintage 1990 : (44°) Grapes harvested in 1990 at the vineyard. Amber color and orange brown reflections. Powerful nose with candied fruits aromas : fig, date and orange. Generous and soft mouth, the wood is faded and let sense the ripe fruits : Reine-Claude & orange with a long finish.

Vintage 1989 : (44°) uniquely developed from grapes harvested in 1989. Deep orange colored, we will remember the mandarin lightly mentholated in nose and a smooth mouth of citrus fruits and a bit of cacao.



Folle Blanche Vintage 1987 : (45°) grapes harvested in 1987. Typical of the variety Folle Blanche, it is an eau-de-vie full of vigour where the alcohol content is softened by the marvellously aromatic richness of the grapes and its 21 years in the barrel. Folle Blanche is a wonder of strength and aromatic expression.

Vintage 1986 : (45°) a dynamic Bas-Armagnac straight from the barrel which will give amateurs of slightly untamed Armagnac total satisfaction.

Vintage 1984 : (43°) with oranges reflects, this is a Bas-Armagnac well balanced, not so marked by the wood, notes of cherry in nose and in mouth.

Vintage 1982 : (42°) amber colored and brown reflects, a nose of dry fruits toasted almond, it will charmed for its length and its wood aromas melted.

Vintage 1981 : (40,6°) a Bas-Armagnac with a strong presence in nose of « rancio », black sherry & crystallized fig, its mouth is ample, or even fat and wood is present.

Vintage 1978 : (45°) on the yellow peach & apricot, the nose is impressive. A Bas Armagnac that gave proofs, smooth & ample tinted of fresh fruits welcomed by ladies.

Vintage 1977 : (42°) interesting for its nose on the stewed, « rancio » and a note of verbena. A Bas Armagnac marked by its ageing, the « rancio » is present and chocolate notes, to be savoured by connoisseurs.

Vintage 1975 : (43°) golden & stewed orange, black plum are sharing the nose. The fruits aromas mature apricot, black plum & « Reine-Claude » apple give smoothness in mouth.

Vintage 1974 : a well balanced great Bas-Armagnac at its peak further enhanced by gentle warming in the hand.

Vintage 1973 : This vintage is famous because of the last vintage of a long series. More over the most honoured in competitions (with the Hors d'Age). An eau-de-vie for connoisseur who knows to take the time needed to gently warm in the hand before discovering the subtlety of a great Bas-Armagnac.

PACKAGING

All our Bas-Armagnacs are available in clear Ariane style bottles of 50cl or 70cl and in clear Belissima style bottles of 35cl (except the V.S.O.P).

These bottles come with a glass cork with a red washer and a transparent plastic capsule.

These Bas-Armagnacs are delivered, in option : in wooden cases bottle of 35cL, with wooden arch bottle 50cL & 70cL and in large format boxes 150/250 cL ; in boxes of 6 standing bottles (70cl) and 12 standing bottles (35cl and 50cl).

Jens Carafes 70cl, glass cork Jack, automatically delivered with its boxes.

Our armagnacs are delivered :

- in EUR pallet (dimension : 80 x 120 cm) of 84 boxes x 6 bottles of **70cL**, 4 layers x 21 boxes, 504 bottles.

- in VMF pallet (dimension : 80 x 120 cm) of 48 boxes x 12 bottles of **50cL**, 4 layers x 12 boxes, 576 bottles.

