

ARTEZ



Artez is a small Armagnac producer who owns 12 hectares (30 acres) of vines located in the Western part of the Bas Armagnac, also known as the First Cru or the Golden Triangle of Armagnac.

The uniqueness of Artez is to produce mostly single varietal Armagnacs, a rare specialty which requires skills from the distiller and the cellar master.

In recent years, Artez also started to produce some wonderful specialty spirits such as Arvani and Eau de Vie de Poire.



Arvani: Vanilla Armagnac Liqueur:

If you liked Navan, you will love Arvani. This naturally delicious liqueur is made by macerating 100% Madagascar Vanilla beans in barrels of young Bas-Armagnac for several months. The color of Artez Arvani comes entirely from this maceration. Sugar is then added to this tasty blend, which is allowed to rest before it is carefully filtered and bottled at 40% ABV, to create a liqueur perfect for mixing into cocktails, or even to be served on its own.

If you like real vanilla taste, this is where you'll find it. Bartenders finally have a pure vanilla spirit for creating tasty vanilla cocktails, while it can also be served straight up, chilled or on the rocks.

An all time favorite from our customers: Arvani over French vanilla ice cream!

For more serving suggestions see our web site.

- 4 stars, **Highly Recommended (Paul Pacult, Spirit Journal, 2017)**



Eau de vie de Poire:

A few years ago, the owner bought a small pear orchard in the Pays de Serres near the Garonne river, aka the "fruit basket of France".

Made with 100% Pear William pears grown on the sunny slopes of the orchard, this delicious eau de vie is double distilled for perfect clarity and crisp pear taste.

No sugar added, only pears and some pure water for reduction make up this lively, crisp and intense pear eau de vie.

Enjoy neat, on ice, in a variety of refreshing cocktails, or as an after-dinner drink digestive.

Recommended cocktail:

2 oz of Artez Pear
1 oz of pear puree or juice
4 oz of tonic water
A squeeze of lemon to finish

