

Artez

Bas Armagnac Artez Historic

Artez is a small Armagnac producer who owns 12 hectares (30 acres) located in the Western part of the Bas Armagnac, also known as the First Cru. Even though the eaux de vie have been produced at this distillery for many decades, a new owner took over the family business about 20 years ago. The uniqueness of Artez is to produce mostly single varietals Armagnacs, a very rare specialty which requires special skills from the distiller and cellar master.



About the products:

Vineyard location: in the Golden Triangle, also known as the Grand Bas Armagnac, a privileged area of the Western Bas Armagnac, famous for producing the finest eaux de vie from the Bas Armagnac. The vineyards sit on small, sun-bathed hills.

Soil: iron-rich sands (sables fauves) produce eaux de vie supple in their youth and showing a great finesse.

Vines: about 40 years old and the vineyard is planted with Baco, Ugni Blanc and Folle Blanche vines, giving low yields but more intensity and depth in the spirits.

Distillation: single in a column still at the estate

Ageing: Artez owns a forest of Monlezun oaks (black oak) so the ageing is done using mostly black oak, to give the eaux de vie a better natural color and more spices.

Production: only about 40,000 bottles per year.

Note: Artez has chosen the organic, sustainable farming practice, with no pesticides or fertilizers. In fact, they just received their organic certificate for their Armagnac, beginning with the 2015 vintage. Each varietal is single distilled at the estate. Artez Armagnacs are all natural with no sugar or caramel added and are 10 years old.

100% Folle Blanche:

This Bas Armagnac is made from 100% Folle Blanche grape, which was the staple grape in Armagnac, France until the phylloxera destroyed the whole vineyard in 1862. Today, Folle Blanche represents only 5% of the total Armagnac vineyard, making Artez Armagnac Folle Blanche a rare spirit indeed.

The Folle Blanche displays floral aromatics typical of the grape varietal, white peach flower, dried apricot and orange peel flavors.

- *Finalist 94 pts. Excellent / Highly Recommended (Ultimate Spirits Challenge) - 4 Stars, Highly Recommended (Spirit Journal - Paul Pacult) - 95 pts. Superb (Wine Enthusiast)*

100% Baco:

This Bas Armagnac is made from the hybrid clone of the Folle Blanche grape and an American grape called Noah. It was developed by French professor, Francois Baco after the phylloxera destroyed the whole Folle Blanche vineyard in France in 1862.

Nowadays, Baco covers only 10% of the total Armagnac vineyard, making Artez Armagnac Baco a very rare spirit.

The Baco displays a robust middle palate, with flavors of pitted plum, dried apricot, quince and vanilla.

- *91 points (Cigar & Spirits Magazine) - 92 points (Wine Enthusiast, 2012)*

100% Ugni Blanc:

This Bas-Armagnac is produced from historic Ugni Blanc grapes grown in the appellation's highly regarded "Golden Triangle." This is the grape varietal that producers in Armagnac and Cognac turned to following the phylloxera outbreak in 1862.

Today, Ugni Blanc remains the primary grape used in Armagnac. It is resistant to frost and diseases, and provides a good foundation for making a well-rounded and extremely pleasant Armagnac.

The Ugni Blanc marries a robust powerful nose with light floral aromatics and develops into rich vanilla flavor.

- *92 points (Wine Enthusiast, 2012)*





Bas Armagnac Vintage 1995

This Armagnac is produced in the Midour valley, in the heart of the Bas Armagnac, known for its soil of tawny sand, giving very supple and ripe spirits.

- 100% Baco - Old Vines
- Single Distilled at the estate
- Distilled in 1995. Bottled in 2017.
- 22 years old
- Bottled at Cask Strength, 46%
- 1200 bottles from Gascon oak barrel no. 5

4 Stars, Highly Recommended - Spirit Journal 2018

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 website.

- 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