

**DOMAINE DE MISELLE**  
**BAS-ARMAGNAC**  
VSOP

*Located in the heart of Gascony in the prestigious Bas-Armagnac area, the 30 ha of vineyards, merged around the cellar, spread over slopes on typical loamy-sand soils called "fawn sand".*

*This terroir, perfectly suited to white grape production, gives birth there to noble vintage, elegant, full of freshness and liveliness Côtes de Gascogne wines.*

**TASTING NOTES**

**Colour**

A beautiful and limpid amber shade with light green glints.

**Bouquet**

You will be seduced by its intense bouquet steeped with delicate prune, gingerbread and toffee aromas. Aeration reveals superb notes of candied fruit, rancio and toast.

**Palate**

The palate is bold, smooth, delighting and brings fine oaky vanilla and fruity savours. Good length and elegance on the finish. A brandy to discover.

**WINEMAKING**

Rigorous winemaker assessment took place to ascertain the optimum harvest dates for individual plots. Ugni Blanc grapes are harvested at perfect maturity, while the temperatures are low in anticipation for cold settling, preserving the vibrant fruit flavors.

Upon delivery at the winery, the harvest, constantly protected from oxidation, follows a traditional winemaking process:

- Skin-contact maceration
- Pneumatic pressing
- Cold settling
- Cold liquid stabulation during 8 to 10 days
- Fermentation at low-temperatures to preserve the wine's bouquet



**FAST FACTS**

**COUNTRY** : France

**APPELLATION** : AOC Bas-Armagnac

**TOWN** : Caupenne d'Armagnac

**SOILS** : Loamy-sand

**ALCOHOL** : 42.0% vol.

**GRAPE VARIETY** : 100% Ugni Blanc

**MATURATION** : 7 years in French oak barrels

**FOOD MATCHES** : The way of serving this Armagnac simply depends on the moment and the mood. At the end of a meal to fully enjoy its true character. In an innovative style, as an aperitif, blended to make numerous cocktails.