

Château



et

## BAS-ARMAGNAC - VINS ET FLOC DE GASCOGNE

*All of our armagnacs are produced exclusively from our vines of Baco grapes, harvested, vinified and distilled at **Château de Millet** in the Bas-Armagnac region, land of the best armagnacs. They are aged in oak barrels until the date of bottling that is mentioned on each label.*

*Among the vintages that we have in our ageing cellar, our current selection is as follows. We can also bottle specific Millet vintages to order from the years 2000 to 1973 inclusive, as well as, 1968, 1965, 1958 and any others are in very limited quantities.*

### *5 years old*

Nose of vanilla and toast. The attack in the mouth is clean with a good acidity and fatness. The alcohol is mellow with no aggression, leading to a spicy finish of white fruits like cooked pears; an eau-de-vie with good length that keeps its notes of fruits and freshness.

**Frédéric Lebel, sommelier, Paris**

### *1992*

Simple nose of pepper and soft spices. Fruity in the mouth, fresh and well balanced with a reminder of the soft spices in the finish.

### *1988*

"Orange colour with highlights of bronze. Mineral and woody nose. In the mouth, an eau-de-vie with roundness, and fat that give balance. An armagnac that will please even the uninitiated."

**Guide Gilbert & Gaillard 2007 – noted 86/100**

### *1981*

Elegant nose that is lively with notes of the fresh fruits of plum or fig. Very well balanced attack with fine tannins and very mellow, leading to a complex and fresh finish.

**Silver Medal**

**Concours National des Caves Particulières 2000**

### *1979*

Fine nose of prunes and almond. Mellow attack with roasted aromas and rancio. Slightly woody finish.

**Silver Medal**

**Concours National des Caves Particulières 2000**

### *1976*

Very fine nose with notes of candied fruits. Full attack with aromas of hazelnuts and cooked prunes.

**Silver Medal**

**Concours National des Caves Particulières 2002**

### *1974*

Elegant nose with aromas of maturing in oak. Clean and balanced attack with notes of liquorice and soft spice leading to a full and beautiful finish.

**Prix du Président de la République 1998**

**Concours National des Grandes Eaux-de-vie d'Armagnac**

### *1968*

35 years of ageing in the barrel ! Beautiful, even amber colour. Complex nose with notes of dried fruits and liquorice. Round attack with fatness. Gloriously intense finish to savour.

Château de **Millet**  
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