

Baron GASTON LEGRAND



Bas-Armagnac Elusa

1954

Distillation/Aging

Distilled in 1954, aged in oak until bottled in 2014 (60 years old)

Tasting Notes

Aromatic with scents of flowers and fruits (prune and citrus); delicate, long finish; slightly spicy in mouth

1964

Distillation/Aging

Distilled in 1964, aged in oak until bottled in 2014 (50 years old)

Tasting Notes

Elegant, woody, with notes of espresso and a long and rich, mellow finish

Alcohol
40%

Case Pack
6/750ml

Presentation
Handmade decanter

The Region

The Armagnac region is located 100 miles south of the city of Bordeaux and is divided into three subdistricts: Bas-Armagnac, Ténarèze and Haut-Armagnac. Bas-Armagnac (lower Armagnac, so named for its lower altitude) is close to the Pyrenees Mountains on the Spanish border. Its unique location provides a rich, sunny exposure, temperate climate, and excellent humidity in the spring and early summer. The sandy, acidic soil of Bas-Armagnac makes it the premier area for producing brandy grapes. Iron minerals in the sand give the wine a touch of color and contribute to its pleasant flavoring.

Grape Varieties

Composed mainly of Ugni Blanc, Lhéraud's armagnacs are also produced from Folle Blanche that contributes elegance plus floral and fruity notes, as well as Baco Blanc that provides the traditional prune taste found in many armagnacs.

Distillation

Rather than being double-distilled as cognacs are, most armagnacs — including Cognac Lhéraud's — are distilled only once. Distillation occurs in a traditional armagnac pot beginning in November or December and ending in February.

Aging

Lhéraud armagnacs are aged in Limousin and Monlezun oak barrels, during which time evaporation concentrates the alcohol. As a result, armagnacs, like cognacs, are gradually cut with water, or petites eaux, a weak mixture of water and Armagnac, to bring their final alcohol level down to 40 percent or 80 proof.

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