

DOMAINE TARIQUET

THE BAS-ARMAGNACS ARE GROWING OLD

HORS D'ÂGE **20 ANS**

&

DOMAINE TARIOUET

BAS-ARMAGNAC PURE FOLLE BLANCHE

BRUT DE FÛT 48,6% CASK STRENGH COULEUR NATURELLE

ANS

PURE FOLLE BLANCHE 25 ANS

MIS EN BOUTEILLE AU DOMAINE

amille Grassa

PROPRIÉTAIRE - RÉCOLTANT





HORS D'ÂGE 20 ANS 20 YEARS OLD

SUBTLE AND ELEGANT

A minimum of 20 years of ageing for this eau-de-vie that shows the richness and subtlety of the Bas-Armagnac terroir and of the Ugni blanc and Baco grape varieties.

To be served at room temperature with unsweetened dark chocolate or a tarte tatin, and after a meal with friends.

An intense colour with shades of amber. A nose reminiscent of orange zest, sweet cocoa, and toasted almond. We discover by turns aromas of fruit, rancio, licorice, that intertwine to gain in complexity and offer a magnificent length in the mouth. The elegant finish reveals notes of spices and ginger.

MIS EN BOUTEILLE AU DOMAINE

PROPRIÉTAIRE - RÉCOLTANT





25

AS-ARMAGNAC



THE REFINEMENT OF THE FOLLE BLANCHE

25 years of ageing offer us a rare and delicate stage of maturity that combines finesse and intensity.

To be enjoyed after a meal with a cigar or bitter dark chocolate.

A gold colour with touches of orange. The nose of the Pure Folle Blanche 25 years evokes creamy caramel and pastry aromas. We then discover a tremendous complexity and an incredible length in the mouth through a multitude of aromas of stone fruits, dried fruits and spices.

MIS EN BOUTEILLE AU DOMAINE

PROPRIÉTAIRE - RÉCOLTANT

25 ANS BAS-ARMAGNAC PURE FOLLE BLANCHE

DOMAINE TARIOUET

BAS-ARMAGNAC

PURE FOLLE BLANCHE

BRUT DE FÛT 48,6% CASK STRENGTH COULEUR NATURELLE

DOMAINE

COULEUR NATURELLE

MIS EN BOUTEILLE AU DOMAINE Farrille Grana PROPRIÉTAIRE - RÉCOLTANT

PRODUIT DE FRANCE

