

DOMAINE
TARIOUET

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Montreur
d'Ours



BAS-ARMAGNAC
MIS EN BOUTEILLE AU DOMAINE
Famille Dama
PROPRIÉTAIRE - RÉCOLTAN

Montreur d'Ours

An entirely new Bas-Armagnac
« Hors d'Âge » that combines
the Plant de Grasse, Ugni blanc
and Baco grape varieties.

A NOD TO HISTORY

This new Bas-Armagnac pays tribute to the ancestors of the Grassa-Artaud family. The Artaud were originally from Ercé, a small village nestled in the mountains of Ariège, at the foot of the Pyrénées, during the reign of Napoléon III. The profession of « Montreur d'Ours » (bear tamer) was then a tradition maintained in this village by Pierre Artaud and his son Jean-Pierre. To carry out their trade, they toured France with their plantigrades. Their reputation quickly crossed borders, they traveled to Great-Britain and soon to the United States. They earned a small amount of money and bought in 1912 a very old estate that, in the 17th century, had belonged to Pierre de Montesquiou, Sieur du Tariquet.

They fell in love with the gently rolling hills and the bastide with its two round towers. Thus began the story of the Grassa family at Domaine Tariquet.

The property had been producing Armagnac since 1683, and the Grassa family has never ceased to maintain this tradition and to build the reputation and prestige of the estate's eaux-de-vie.

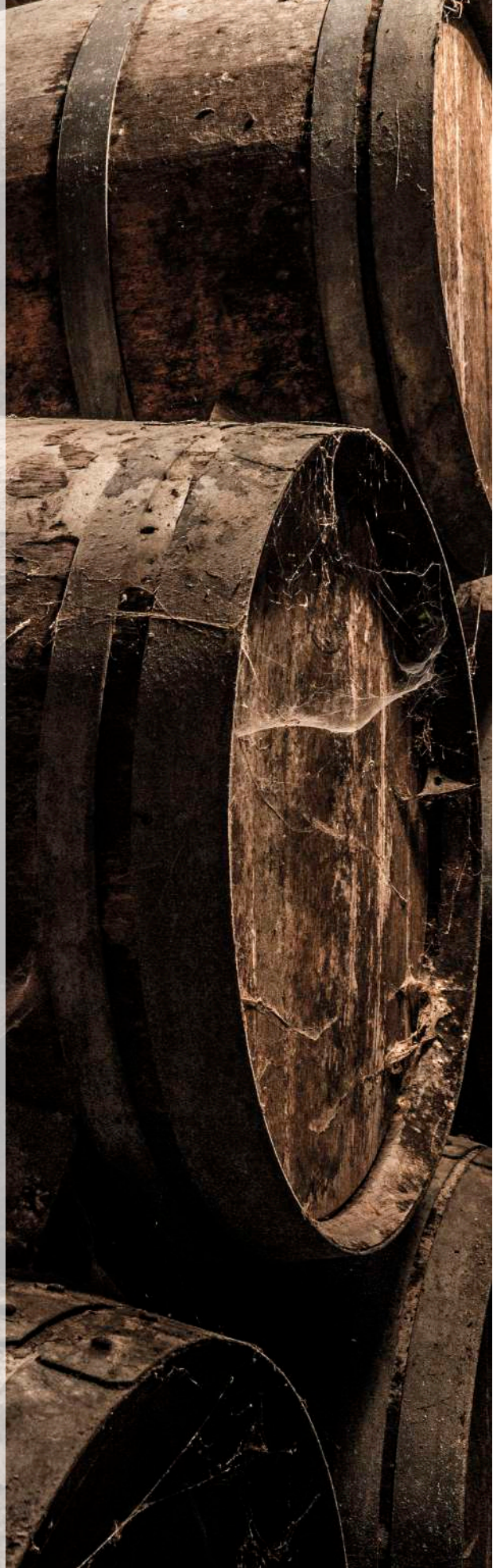


Wooden case 100% local origin

A KNOW-HOW

Exclusively harvested from the family's vineyards located in the Bas-Armagnac region, the grapes are vinified with care at the estate. The wines thus created are then distilled individually at the estate, in a traditional armagnac alambic fired with wood from recycled vine stakes. After several years of ageing in oak barrels, these eaux-de-vie become Bas-Armagnacs of great finesse and rare elegance. The natural colour (« couleur naturelle ») of Domaine Tariquet's Bas-Armagnacs comes exclusively from the ageing in oak barrels, without any addition of caramel.

Concerned about protecting the environment, the estate is certified ISO 14001 and HVE (High Environmental Value). The Grassa family has been sustainably managing their vineyards for over 20 years.





Plant de Graise

A FORGOTTEN VARIETY

The Grassa family reimplemented the Plant de Graise grape in 2001. It is an old, forgotten variety. It offers eaux-de-vie of surprising length on the palate, extraordinary fullness and remarkable elegance. Blended with Ugni blanc and Baco, it gains in subtlety and aromatic strength.

It is the first time that the estate has produced a Bas-Armagnac using the Plant de Graise variety (with the exception of the famous Armagnac du Centenaire, limited to 2012 bottles).

In the same way that vines must be given time to produce quality wines that will turn into refined eaux-de-vie, it also takes time for these eaux-de-vie to flourish after several years of ageing in barrels.

A UNIQUE BLEND

That is why it took us so long to finally be able to savour this Plant de Graise as the main grape variety of a Bas-Armagnac.

Montreur d'Ours is made of 70% Plant de Graise and 30% Ugni Blanc and Baco blend, from 10 to 20-year-old barrels.

The alcohol by volume is 45,5% to fully express the character of the Plant de Graise.

This Bas-Armagnac is bottled in an elegant 70 cl bottle packaged in a wooden box made by a local craftsman with pine from the Landes de Gascogne forest.

DOMAINE TARIQUET

AS SEEN

BY MICHEL CARDOZE

« Domaine Tariquet has been in the Grassa family since 1912 (and you would not believe the adventure journey that precedes! It is worth the tale, from Ariège to New York, from Aragon to Gascony) and Armagnac was bottled there long before the white wines that have since increased the estate's popularity tenfold. Here, we can say it: First came Armagnac...

Many generations ago, here as elsewhere, we did not make a living (only) from producing wine, nor (only) from producing Armagnac, but also from farming livestock, cereals, and ducks. We distilled and we kept the « pièces » (like the 400-litre Armagnacaise). One for the daughter's wedding, one to help establish the son, one to acquire a new plot of land, and so on and so forth, along with a thimble at the bottom of a bowl of coffee to help screw up your courage to go prune the vine in the mist and the cold, or to tend to the animals under the rain of the first Spring.

At Domaine Tariquet, the Grassa family has been caring for the vines for five generations. Each wine, each eau-de-vie, comes from the family's vineyards.

Here, « Propriétaire-récoltant » (winegrower) is a burning obligation, a virtue. »

Michel Cardoze

journalist, storyteller,
companion of a lively Gascony.

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Famille Grassa
PROPRIÉTAIRE - RÉCOLTANT

