



DOMAINE
TARIQUET

THE VARIETALS

A FAMILY PROPERTY FOR 5 GENERATIONS

Armagnac producer since 1683, Domaine Tariquet, located in Gascony in the South-West of France, is a family property that has belonged to the Grassa family since 1912. Armagnac, a savoir-faire perpetuated and passed down over generations, constitutes the origins and roots of the estate.

The Varietal range individually presents the Ugni blanc, Baco, and Plant de Grasse varieties, each at a different stage of ageing that best expresses their own character.



Ugni blanc 10 ans

UGNI BLANC 100% • 49,5°

This Bas-Armagnac, made exclusively from the Ugni blanc variety, blends several barrels of different ageing with a minimum of 10 years.

It reveals the fruit, finesse, freshness, intensity and elegance of the Ugni blanc variety. A bright orange and gold colour. The nose has notes of butter and roasted pineapple. On the palate, it offers aromas of coffee, toast and Cayenne pepper. This Bas-Armagnac surprises with its character and subtlety.





Plant de Grasse 18ans

PLANT DE GRAISSE 100% • 49,3°

This Bas-Armagnac, made exclusively from the Plant de Grasse variety, blends several barrels of different ageing with a minimum of 18 years.

Replanted at Domaine Tariquet in 2001, this old and rare variety reveals a surprising aromatic diversity, carried by the grape's typical fullness, beautiful strength and wonderful length on the palate. A colour with copper highlights, a nose of orange peel and spices, flavours of bitter cocoa and liquorice on the palate.

Baco 20 ans

BACO 100% • 42°

This Bas-Armagnac, made exclusively from the Baco variety, blends several barrels of different ageing with a minimum of 20 years.

After a long period of ageing, the Baco stands out thanks to its structure, complexity, finesse and its elegance. The remarkably intense finish is marked by candied fruit. A golden colour with orange reflections. The nose is reminiscent of spices, pepper and ginger. The mouth is marked by bitter orange and spices.





DISTILLATION & MATURING

The refined elegance of our eaux-de-vie is the result of the quality of the wines that we distil, hence the meticulous care we devote to our vines.

At Domaine Tariquet, each grape variety is distilled individually in a traditionnal copper Armagnac alambic fired with wood from recycled vine stakes.

Our hundred-year-old cellars then quietly safeguard the barrels in which our eaux-de-vie mature. Our lightly toasted barrels are made of oak from the French timber

forests renowned for their fine grain. We prefer to use lightly toasted barrels that bring structure to the eaux-de-vie without any excess of vanilla or toasted aromas.

The colour of our Bas-Armagnacs comes uniquely from their ageing in barrels. We respect this natural colour, without any addition or sweetening, which explains the light tint of our Bas-Armagnacs, alchemy between the delicately toasted oak and the eau-de-vie.



CORPORATE SOCIAL RESPONSIBILITY

Domaine Tariquet fully assumes all of its social and environmental responsibilities, from the vine to the commercialisation of its bottles of wines and Bas-Armagnacs. Thus, Domaine Tariquet was evaluated on the CSR (Corporate Social Responsibility) Commitment label in June 2021 and obtained, from the first audit, the 'Confirmed' status, third best ranking out of the existing four.

Concerned about protecting the environment, the estate is certified ISO 14001:2015 (environmental management) and HVE (High Environmental Value). To protect soil life and obtain grapes of the best possible quality, our vineyards have been sustainably managed since the early 1990s.

WINE GROWER

As wine grower ('propriétaire-récoltant'), all the wines and Bas-Armagnacs from Domaine Tariquet are exclusively produced from the grapes harvested from the family estate's vineyards. The estate masters every step of production from the vine to the bottling. The philosophy of the Grassa family is to preserve the freshness and aromatic potential of the grapes.

MIS EN BOUTEILLE AU DOMAINE

Famille Grassa

PROPRIÉTAIRE - RÉCOLTANT





SCV CHÂTEAU DU TARIQUET . FAMILLE GRASSA . PROPRIÉTAIRE-RÉCOLTANT