

# DOMAINE TARIQUET

# VSOP



**CARAFE CARRÉMENT VSOP, 50 cl**

Our VSOP (GLO) is aged for 5 to 7 years\*. It is characterised by a supple texture combined with a remarkable freshness and offers a nice balance between the liveliness of a youthful eau-de-vie and the complexity afforded by barrel ageing.

- **Aged 5 to 7 years\*, 40° alc.**
- **Grape varieties: Ugni blanc 60%, Baco 40%**
- **Bas-Armagnac  
Appellation d'Origine Contrôlée**

\* Regulations stipulate that an Armagnac may be labelled VSOP after at least four years of ageing.

## Tasting notes

A deep amber colour. A lively nose, both ripe and floral which gives off an almost minty freshness. The attack is round, and its intensity increases with notes of oaky spices with hints of fresh mint. The finish is enriched with nuances of liquorice and macerated fruit.

## Tasting recommendations

Can be enjoyed at room temperature or on the rocks as an aperitif or after a meal, neat or in a cocktail. It also pairs well with Slavic, Indian, or Asian gastronomy.



**GROWN, HARVESTED AND BOTTLED AT THE ESTATE**

*Famille Grasse*  
PROPRIÉTAIRE - RÉCOLTANT