DOMAINE TARIQUET VOSOD



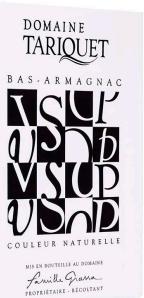
La famille Grassa c'est établis en 1912 au Domine Tarique ets sent produits, depois 1663, de tobles autodovie. Jass exclusionment de vignes de la propinie, au outer du Bas-Armanyas, les viss sont deslites au domine dans un lambite traditionnel duratifs auto de dois. Ensaite vielles plasieux années en Ris de doiten, ces

Ensite voltate plasettet strettes en insi se culate, cos eaudoris domen nisanne à des Ba-Armagnaes dune grade finese et not dégance. Le VSOP est suze, nod, puissant. Le fruit, três présent, est soutrau par un lager losis idéalement fondu La fraile laise découvrir une bélle longueur mobude seu unit mode fruits à noame moiries.

The Gauss finish settled in 1912 at Domaine Tartapet when five numbers have been produced since 1663. The winn are exclusively produced from the putper harmonic from the finish exact viscourist location of the Bashmapure region. They are then shalled in a minimal underglow at magnetic adamtic at the estate. After sound years of aprice is not knowly, here anadote home Bashmapures of price forease and weekgone.

The VSOP is smooth, round and powerful. The very fraity around are neptoread by mellow notes of wood. The finish is beautifully long in the mouth with a linguring hint of neurostad some finite.

BAS-ARMAGNAC 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

