

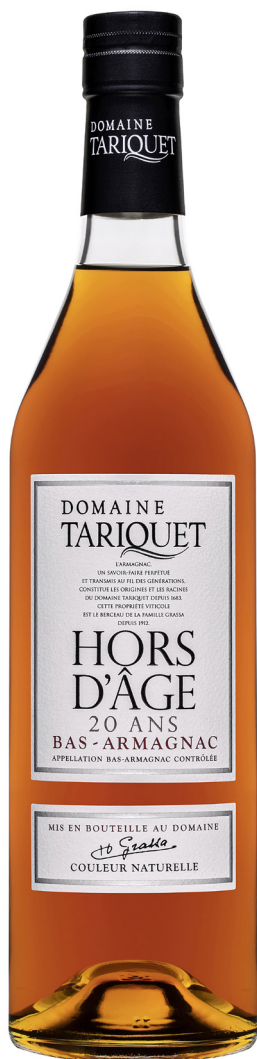
# DOMAINE TARIQUET

## HORS D'ÂGE 20 ANS

Finesse and elegance. At least 20 years\* of ageing were needed to obtain this Bas-Armagnac that reveals the full complexity of this terroir and these grape varieties.

- **Aged at least 20 years\* , 42° alc.**
- **Grape varieties: Ugni blanc 60%, Baco 40%**
- **Bas-Armagnac  
Appellation d'Origine Contrôlée**

\* Regulations stipulate that an Armagnac must be aged a minimum of 10 years to be labelled Hors d'Âge.



### Tasting notes

A deep colour with amber highlights. A nose that evokes orange zest, sweet cocoa, and toasted almond. A harmonious and fluid palate with complex aromas of fruit, rancio, and liquorice. Phenomenal length combined with a luxurious texture finishing with notes of spices, nutmeg, and ginger.

### Tasting recommendations

The Hors d'Âge should be enjoyed at room temperature, with bitter dark chocolate, a tarte Tatin, or on its own after a meal with friends.

GROWN, HARVESTED AND BOTTLED AT THE ESTATE

*Famille Grasse*  
PROPRIÉTAIRE - RÉCOLTANT