

DOMAINE TARIQUET

L'ARMAGNAC CABINE

It is a long-aged Bas-Armagnac made with barrels that have matured 20 to 30 years. Produced in very limited quantities, it offers an exemplary rich texture. The name is a tribute to the romantic story of the Grassa-Artaud families great-great-grandparents who migrated from the Pyrenees mountains to the United States aboard transatlantic liners in the 19th century, before returning to France to settle at Domaine Tariquet.

- *Aged 20 to 30 years, 43° alc.*
- *Grape varieties: Baco 80%, Ugni blanc 20%*
- *Bas-Armagnac
Appellation d'Origine Contrôlée*



Tasting notes

Copper coloured with golden red highlights. A subtle nose of honey and dried apricot. On the palate, hints of vine peach and plum mingle with surprising touches of graphite. The finish, of exceptional persistence, blossoms with notes of candied fruit and cocoa accompanied by touches of spices and ginger. An absolutely unique pleasure.

Tasting recommendations

Its tasting will be an incredibly precious and intimate moment.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grassa
PROPRIÉTAIRE - RÉCOLTANT