

# DOMAINE TARIQUET

## *L'Armagnac du Centenaire*



This Bas-Armagnac is a unique blend of 4 of the most iconic grape varieties in the long history of Armagnac: Ugni blanc, Baco, Folle Blanche and Plant de Graisse, The latter was forgotten after the phylloxera crisis that destroyed most European vineyards in the 19th century. Domaine Tariquet replanted it in 2001 and it was only in 2012 that it a few barrels of this eau-de-vie were used, for the first time, with the creation of L'Armagnac du Centenaire, which celebrates the 100th anniversary of the acquisition of Domaine Tariquet by the Grassa-Artaud family. Only 2012 bottles, individually numbered by hand, were produced.

- **Aged between 10 and 30 years, depending on the barrels, cask strength, 53,5° alc.**
- **Grape varieties: Ugni blanc, Baco, Folle Blanche, Plant de Graisse.** The precise blend of this Bas-Armagnac remains a family secret.
- **Bas-Armagnac**  
**Appellation d'Origine Contrôlée**

### **Tasting notes**

The average age of the barrels is 20 years. Ugni blanc brings freshness and finesse. Baco, power and structure. The Folle Blanche accompanies them with its elegance, and its floral and spicy fragrances. The Plant de Graisse brings a touch of richness and roundness.

This uniquely floral and fruity Bas-Armagnac will be a treat to any Armagnac aficionado. L'Armagnac du Centenaire will leave a deep impression of harmony, righteousness and authenticity with its long and sensual finish.

### **Tasting recommendations**

Served at room temperature, it will enchant with its intensity and aromatic purity.



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

*Famille Grassa*  
PROPRIÉTAIRE - RÉCOLTANT