

DOMAINE TARIQUET

Le Légendaire

"In this year 1683, the Sieur de Tariquet built a cellar with the aim of distilling his wine so he could create the precious liquid called 'Aygue Ardente'. He presented to the magistrate of our good King Louis the fourteenth, gold and silver coins so that the tax could be paid." Such is the legend. The "Aygue Ardente" has become eau-de-vie and is aged in the same historic cellar, slowly gaining complexity in our French oak barrels. Le Légendaire is our tribute to this distant creator.

Full of freshness and finesse, Le Légendaire is one of the flagship blends of Domaine Tariquet.

- **Hors d'Âge ageing, 15 ans* on average, 42° alc.**
- **Grape varieties: Folle Blanche 40%, Ugni blanc 30%, Baco 30%**
- **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 delicate golden hue. A nose of Tarte Tatin and orange blossom which, when given some air, takes on notes of toffee. The attack is fresh, supple, and nervous with flavours of blonde caramel and liquorice. The palate blossoms with intense and dynamic notes of roasted fruit, orange zest and exotic spices (nutmeg, grey pepper, cinnamon). A wonderfully smooth finish.

Tasting recommendations

Served at room temperature or slightly chilled, it brightens up desserts, parties and evenings.





Le Légendaire is even more generous in Magnum (1.5 litre) and Pot Gascon (2.5 litres) formats, available in individual cases.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grasse
PROPRIÉTAIRE - RÉCOLTANT