



# DOMAINE TARIQUET

## XO

The XO is a wonderful illustration of a traditional Bas-Armagnacs at Domaine Tariquet. It is a blend of eaux-de-vies with an average age of 15 years\*. The result is an Armagnac that is supple and complex, combining finesse with power. The tannins are smooth, a magnificent marriage between the wood of the barrel and the fruit.

- **Aged 15 years on average\*, 40° alc.**
- **Grape varieties: Ugni blanc 60%, Baco 40%**
- **Bas-Armagnac  
Appellation d'Origine Contrôlée**

\* Regulations stipulate that an XO must be aged a minimum of 10 years.

## Tasting notes

An amber colour. A heady nose of dried fruits and quince paste alongside notes of dried flowers. As it airs, nuances of coconut begin to develop. The attack is fleshy and honeyed. On the palate, a beautiful mix of fruit and oak which opens to accents of prunes, almonds and rancio. The lengthy finish is slightly toasted with a subtle hint of leather.

## Tasting recommendations

To be served at room temperature, after a meal, or late afternoon to simply relax. It pairs wonderfully with chocolate, vanilla, or caramel desserts. Havana lovers will find precisely what they are looking for to accompany their favourite cigar.





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



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

*Famille Grana*  
PROPRIÉTAIRE - RÉCOLTANT