



Tariquet - Classique

Varieties :
Baco 40% Ugni-blanc 60%

Characteristics :
The youngest of the brandies in this typical Bas-Armagnac blend was aged in oak barrels, in our cellars, for at least 3 years.

Serving suggestion :
A beautiful amber shade of antique gold. The bouquet initially suggests freshly baked bread and light toffee. Aeration reveals a gentle warmth that intensifies, leading to notes of candied angelica. The palate is bold and youthful, with a touch of vanilla, suffused with the heat of distillation and the youth of roasted oak. A brandy full of supple tenderness.



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Ampélographie



Médailles &
Récompenses

