



The Tariquet range BAS ARMAGNACS



Tariquet Légendaire

Varieties :

Baco 40% Ugni-blanc 40% Folle Blanche 20%

Characteristics :

The youngest of the brandies in this typical Bas-Armagnac blend was aged in oak barrels, in our cellars, for at least 13 years.

Serving suggestion :

Producers of Bas-Armagnac since 1683...

A candied nose, reminiscent of fruit kernels, with shades of spice and great complexity. Aeration underlines the range of aromas with marked candied orange and musk. Full distinctive flavours on the palate, with ripe tannins and a seductive balance of oak and fruit, gradually releasing the suggestion of dried figs and prune. An exquisite finish with a very pure, lingering sweetness.