



The Tariquet range BAS ARMAGNACS



Tariquet - VSOP

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 7 years.

Serving suggestion :

Very Superior Old Pale - VSOP

A beautiful shade of amber. A strong prune bouquet with a wealth of concentrated aromas, the suggestion of freshly baked bread and a touch of toast and gingerbread. Aeration reveals superb aromas of baking bread, rancio and candied fruit. So smooth and well-rounded on the palate that there is only the flavour of fine oaky vanilla, with no trace of alcohol. Good length with a hint of macerated stone fruit on the finish.