



## BLANCHE ARMAGNAC

Blanche Armagnac is a young A.O.C. (Appellation d'Origine Contrôlée) created in 2005. This eau-de-vie, selected as soon as distilled, is not put in barrels but simply aged for a few months in tanks, hence it's as clear as water. It can be made with any of the grape varieties authorised in the Armagnac appellation but at Domaine Tariquet, we decided to produce our Blanche Armagnac exclusively with the rare and delicate Folle Blanche, renowned for its finesse and elegance.

Domaine Tariquet's Blanche Armagnac is vintage-dated and is sold in a 50cl bottle, which allows its freshness and aromas to be best preserved.

- Aged for a few months in stainless steel tanks, 46° alc.
- Grape variety: Folle Blanche 100%
- Blanche Armagnac
   Appellation d'Origine Contrôlée



## Tasting notes

Aromas of pear and linden blossom lead to notes of iodine, almond and blond caramel upon aeration. A fresh mouthfeel with melon and violets blends seamlessly into the intensity of black pepper. The lengthy finish of spices mingles with flavours of plum and green apple. A finish of dried flowers and fresh spices..

## Tasting recommendations

To be enjoyed at room temperature, chilled or iced. Blanche Armagnac can be enjoyed neat as an aperitif, as a "trou gascon" – a palate cleanser between dishes, or as a digestive. It will also pair well with raw or smoked salmon, caviar, smoked eel, hummus, Roquefort, sorbets, Baba à la Blanche.

The Blanche Armagnac is also a wonderful ingredient in many cocktails, whether classics or unexpected creations.





## **PURE FOLLE BLANCHE**

Folle Blanche might be the oldest grape variety in the Armagnac appellation yet today covers merely 5% of total vineyard plantings. While this rare grape variety may be fragile and capricious, it's imbued with incredible finesse and elegance.

After the phylloxera crisis in the 19<sup>th</sup> century, Folle Blanche was not replanted in favour of more resistant grape varieties. The Grassa family is particularly fond of the Folle Blanche and its exceptional aromatic qualities. They reintroduced it at Domaine Tariquet in the 1980s and continue to strongly develop its establishment..

GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Samille Grana PROPRIÉTAIRE - RÉCOLTANT