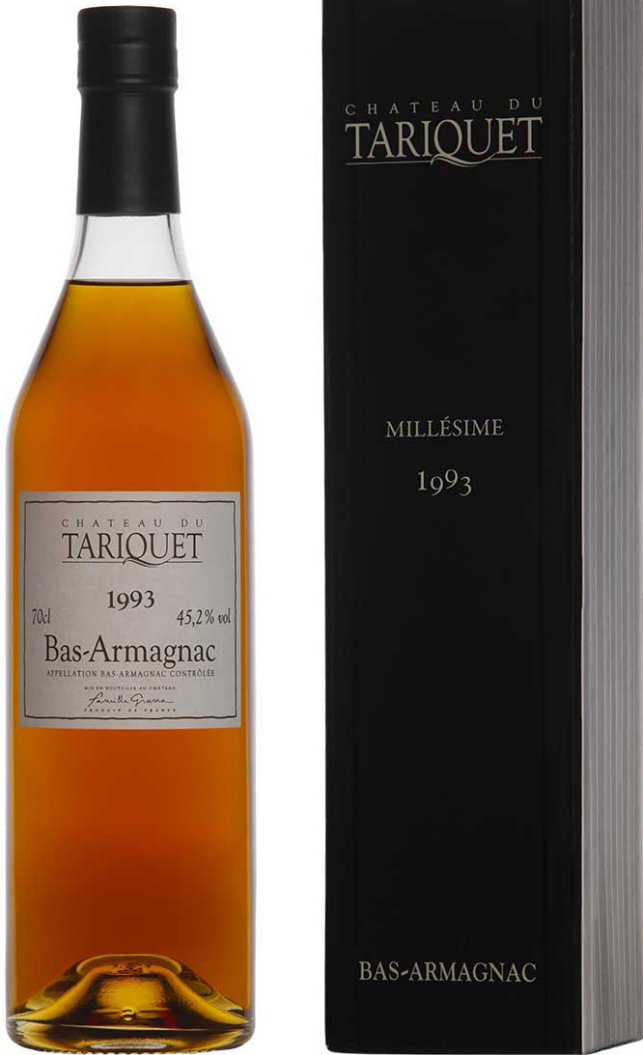


DOMAINE TARIQUET

MILLÉSIME 1993

This vintage Bas-Armagnac is made from a combination of Ugni blanc and Baco, both harvested in 1993. It is bottled at cask strength to best express both its power and aromatic potential. It is a Bas-Armagnac that is at once powerful and silky.

- *Vintage 1993, 45,2° alc.*
- *Grape varieties: Ugni blanc 60%, Baco 40%*
- *Bas-Armagnac
Appellation d'Origine Contrôlée*



Tasting notes

A golden colour with orange highlights. A nose of orange blossom, roasted pineapple, notes of cooked apples and nutmeg. As it breathes, bursts of cardamom flowers arise from the glass. The palate is delicate and honeyed with sappy nuances and flavours of macerated stone fruits. The finish adds a touch of Sichuan pepper.

Tasting recommendations

Best served at room temperature, potentially warmed in by one's hands to enhance the aromas.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grassa
PROPRIÉTAIRE - RÉCOLTANT