

RÉCAPET VSOP

DOMAINE DE TARGUERIE



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42.5%

BAS ARMAGAC

70 CL

DEGUSTATION

A first nose reveals apricot and Bourbon vanilla, evolving into complex pastry notes like buttery biscuit, caramel, nuts, and speculoos.

It is velvety in the mouth, offering a lot of volume and sweetness. With a round and rich style, this Armagnac is a model of balance. The finish is characterized by prune, spices, and beeswax.

GRAPES

An interspecific breeding obtained in 1898 by François Baco between the folle blanche and the noah.

AGEING

Once it comes out of the still, the brandy is poured into new 420-liter Armagnac barrels made from oak trees from the South-West of France. During the aging process, the Armagnac is regularly tasted and aerated to blend the woody notes and mellow the alcohol.



APRICOT
BOURBON VANILLA
CARAMEL
NUTS



PRUNE
BEESWAX
SPICES



BLEND OF 2015
AND 2016
BACO



8 YEARS IN
FRENCH OAK
BARRELS