



## VS CLASSIQUE (40°)

## **GRAPE VARIETIES**

Ugni blanc 60% and Baco 40%

## TASTING NOTES

A substantial nose, with caramel and spice aromas with notes of quince jelly, toast and cinnamon. On the palate, a bold opening is dominated by pepper and orange zest with a growing glow of blonde caramel inflected with notes of roasted apple.

A wonderful warmth, free of any harshness and rounded off with a touch of chocolate and liquorice.

Its aromatic precision makes it the perfect Tariquet for cocktails and special coffees. Widely used by chefs for terrines or flambées.