



Armagnac Special: The Houses – Domaine Tariquet and Domaine d'Espérance

by Sam Huff _ Novembre 23th, 2020

Continuing our discovery of the **finest Armagnac houses**, Domaine Tariquet and **Domaine d'Espérance** offer excellent value drinks but without sacrificing quality and flavour.

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Armagnac Houses: Domaine d'Espérance



Located in the rolling hillsides of Bas-Armagnac, **Domaine d'Espérance** was **purchased and restored by Jean-Louis and Claire de Montesquiou in 1990.**

The vineyard has now grown to **45 hectares**, of which **16** are dedicated to **Baco** and **Folle-Blanche** grape varieties for Armagnac, with the rest going to wine grapes.

It aims to produce a **limited quantity of extremely high-quality Armagnac**, by scrupulously following time-honoured distilling and ageing methods.

The **process** is meticulously followed to **ensure** the end product is of the **highest standard possible**. Grapes are harvested very early in the morning and the distilling process happens at low temperatures to retain the rich flavour.

The **Armagnac is then aged** in new **oak barrels** on the premises, with 20 to 30 barrels per year ageing in the cellars.

There are **several vintages available from Domaine d'Esperance**, from five to 20 years old. Since 2000, it has also offered Folle-Blanche, of which the 2002 vintage won the gold medal at the Agricultural Show of Paris in 2020, and that's what CALIBRE sampled.

Folle Blanche 2002

[Armagnac.com](https://armagnac.com)

£85

This **honey-coloured Armagnac** has a golden sheen that invites you to open the bottle, revealing a nose that's got a fruity and floral bouquet.

There's some **sweet fruit in there**, such as plum and orange, with a hint of sugar and the warmth of vanilla. The tasting notes suggest hazelnut, too.

Tasting it revealed further **complexity**, with an **unexpected hit of chocolate and vanilla**, with a full, soft and almost velvety out feel. **Dried fruit** comes forward, mixing with the vanilla to create a **pleasing flavour that lingers for a long time**, giving way to chocolate once more.

Bio

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Sam Huff

Samantha gave up a background in international business to concentrate on travelling and adventure. As happy Overlanding as she is relaxing in five-star luxury, Sam can make a memorable experience out of any situation, and usually does. Married in Las Vegas, she enjoys bourbon and avoids planning.

