

Located in Gascony, in the southwest of France, Domaine Tariquet has belonged to the same family since 1912. It is the fifth generation of winemakers, the brothers Armin and Rémy Grassa, who are now at the head of the estate. Domaine Tariquet is '*propriétaire-récoltant*'. This means that all our wines and Bas-Armagnacs are produced exclusively from grapes harvested from the estate's vines.



# Amplitude

## IDENTITY

Colour	White
Grape variety	Dry Gros Manseng 100%
Appellation	IGP Côtes de Gascogne
Vintage	2024
Alc. content	11.5 % vol
Residual sugar	0.3 g/L
Yield	65HL/Ha
Ageing potential	Best enjoyed within 3 years

## TERROIR

Soils	Sandy boulbènes and sables fauves
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Pruning method	Guyot simple

## VINIFICATION

Harvest & vinification technique	Mechanical harvest with destemming directly in the vineyard, skin-contact maceration during transport then in the presses, static settling, cold stabilisation with stirring to keep the finest lees in suspension, fermentation in temperature-controlled stainless steel vats.
Maturing technique	Between -2 and 0°C in thermoregulated stainless steel tanks.



Famille Grassa  
INDEPENDENT WINE GROWER



## TASTING NOTES



Medium yellow colour with gold reflections.

The nose is fruity, fresh and very aromatic.

The palate is fresh, with complex flavors of mango and exotic fruits. Beautiful length.



## FOOD AND WINE PAIRINGS

Aperitif & starters	Salmon carpaccio with lime, grilled prawns, squid, smoked duck breast, asparagus with Hollandaise sauce.
Main courses	Salt-crusted sea bass, duo of monkfish and scallops, a side of Gascon Black Pork, a veal blanquette, pan-fried chanterelle mushrooms, fried noodles with vegetables.
Cheese	Reblochon, Saint-Nectaire, truffled brie, Pyrenees brebis (Pyrenees Sheep-milk cheese).
Dessert	Mango-pineapple carpaccio, a citrus pie.



## FORMAT

Closure Format	Cork 75 cl
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