

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.



Chardonnay

IDENTITY

Colour	White
Grape variety	Chardonnay 100%
Appellation	IGP Côtes de Gascogne
Vintage	2024
Alc. content	11 %
Residual sugar	< 0.2 g/L
Yield	60HL/Ha
Ageing potential	To be enjoyed within 4 years.

TERROIR

Soils	Sandy boulbènes and clay-limestone
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
Ageing in barrels of a third of the wine for a period of 2 to 3 months, the rest in thermoregulated stainless steel tanks between -2° et 0°C.



Famille Grassa
INDEPENDENT WINE GROWER



TASTING NOTES



Medium yellow colour with green reflections.



A subtle nose with aromas of acacia flower.



On the palate, it is a complex wine with notes of white flowers and yellow fruits. A fresh and delicious finish.



FOOD AND WINE PAIRINGS

Aperitif & starters

Razor clams, a chipirones casserole, foie gras "au torchon", pig's trotters, warm goat cheese salad.

Main courses

Sole meunière, grilled lobster, lamb shank with garlic jus, scrambled eggs with tomato and Comté, pan-fried crunchy vegetables.

Cheese

Camembert, Comté, creamy Saint-Félicien.

Dessert

Apple with lemon zest pie.



FORMATS

Closure Formats

Cork or screwcap
75 cl, 3-Litre BIB

