

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.



PREMIÈRES GRIVES

IDENTITY

Colour	White
Grape variety	Off-dry Gros Manseng 100%
Appellation	IGP Côtes de Gascogne
Vintage	2024
Alc. content	10.5 % vol
Residual sugar	41.52 g/L
Yield	65HL/Ha
Ageing potential	Best enjoyed within 2 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.



TASTING NOTES



A shimmering yellow colour with gold nuances.



The nose is replete with exotic fruits including pineapple and mango.



The palate is complex, offering the perfect balance between freshness and the sweetness of exotic fruits.



FOOD AND WINE PAIRINGS

Aperitif & starters	Semi-cooked or pan-seared foie gras.
Main courses	Free-range chicken cooked on skewer or in a cream sauce, shrimp in coconut milk, slightly spicy curry, vegetable tagine with spices.
Cheese	Hard or blue cheese.
Dessert	Strawberry-chocolate macaron, tonka bean crème brûlée, vanilla mille-feuille, fruit salad.



FORMATS

Closure Formats	Cork or screwcap 37.5 cl, 75 cl, 150 cl, 300 cl, 600 cl, 3-Litre BIB