

# DOMAINE TARIQUET

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.



## Réserve



### IDENTITY

<b>Colour</b>	White
<b>Grape variety</b>	Gros Manseng sec 40%, Chardonnay 30%, Sauvignon 20%, Sémillon 10%
<b>Appellation</b>	IGP Côtes de Gascogne
<b>Vintage</b>	2023
<b>Alc. content</b>	12,5 %
<b>Residual sugar</b>	0,96 g/L
<b>Yield</b>	From 60 to 65HL/Ha depending on the grape variety.
<b>Ageing potential</b>	To be enjoyed within 5 years.



### TERROIR

<b>Soils</b>	Sandy boulders and clay-limestone
<b>Climate</b>	Oceanic
<b>Planting density</b>	4 400 pieds/Ha
<b>Pruning method</b>	Guyot simple



### VINIFICATION

<b>Harvest &amp; vinification technique</b>	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.
<b>Maturing technique</b>	Maturing in barrels of 2 to 3 wines for 4 to 5 months, then between -2° et 0°C in thermoregulated stainless steel tanks.



*Famille Grassa*  
VIGNERON INDÉPENDANT



### TASTING NOTES



Pale yellow colour with gold reflections.



A lightly toasted nose, with aromas of elderflower.



On the palate, a multitude of delicate notes dominated by aromas of yellow peach and mango with a subtle touch of toast, opening onto a long, elegant finish.



### FOOD AND WINE PAIRINGS

#### Aperitif & starters

Sea urchin coral, cod fritters, langoustine ravioli, semi-cooked foie gras, chickpea and red bean salad.

#### Main courses

Salt-crusted turbot, creamy scallops, truffle risotto, teriyaki chicken kebab, farm-raised veal medallions, roasted duck breast, pan-fried porcini mushrooms, quinoa with tofu and sautéed vegetables.

#### Cheese

Morbier, truffled brie, creamy Saint-Nectaire.

#### Dessert

Tarte Tatin, fresh fruit salad.



### FORMAT

#### Closure Format

Cork  
75 cl