

# DOMAINE TARIQUET



*Entracte*

The estate's sparkling wine comes back  
with its *2022* vintage.



In 2019 and after several years of rigorous trials, Domaine Tariquet presented its first sparkling wine. Extensive testing has allowed to refine the estate's knowledge which finally led to the Grassa family's original idea: fine, refreshing, light and fruity bubbles. *Entracte* was born.

*Entracte*, a dry sparkling white wine, is a blend of Chenin and Chardonnay. The fine bubbles are naturally issued from a second fermentation in closed tanks, based on the Charmat method, without the addition of CO<sup>2</sup>. The wine is then matured on lees for 6 months.

*Entracte* is "brut nature", "zero dosage", without expedition liqueur, thus completely dry. Its alcohol content is only 11,5% alc. *Entracte* is full of freshness and wriggles your taste buds.



*Entracte* now wears a traditional muselet.

Furthermore, *Entracte* is no longer designated Vin de France but Indication Géographique Protégée (IGP) Comté Tolosan.

Like all Domaine Tariquet wines and Bas-Armagnacs, *Entracte* is produced exclusively from grapes harvested from our own vines. However, the specifications of the IGP Côtes de Gascogne do not include the production of sparkling wines. We therefore chose the IGP Comté Tolosan, a regional IGP which brings together 12 departments of the South-West of France, including Gers.

*Like all Domaine Tariquet white and rosé wines,  
Entracte is suitable for vegans*

*The pleasure of the gustatory experience is part of a moderate consumption*





## A FAMILY ESTATE SINCE 1912

Domaine Tariquet, whose Armagnac production dates back to 1683, is a family property located in Gascony, in the south-west of France, that has belonged to the same family since 1912.

The Grassa family were pioneers in the production of white wines in Gascony in the early 1980s. As **wine grower** (*propriétaire-récoltant*), all the wines and Bas-Armagnacs are exclusively produced from the grapes harvested from the family estate's vineyards.

Concerned about **protecting the environment**, the estate is certified ISO 14001:2015 (environmental management) and HVE (High Environmental Value). The Grassa family do not aim for the estate to obtain the organic certification. Without a dogmatic position, the two brothers Armin and Rémy Grassa seek to take the best of what can be practiced conventionally and organically by adapting it to their terroir, their climate and their vines. The estate has been practicing sustainable and committed viticulture since the early 1990s **to protect soil life and develop biodiversity**.

The estate maintains **1 hectare of ecological interest area** (forests, natural meadows, hedges, lakes...) **for 3 hectares of vines**, which represents nearly 400 hectares in addition to the 1,125 hectares of vines in production on the property. These natural and semi-natural areas are distributed between the vine plots in order to preserve and develop biodiversity.

Domaine Tariquet also fully assumes all of its social and environmental responsibilities from the vine to the commercialisation of its bottles of wines and Bas-Armagnacs. Thus, Domaine Tariquet was evaluated on the **CSR** (Corporate Social Responsibility) **commitment** label in June 2021 and obtained, from the first audit, the 'Confirmed' status, third best ranking out of the existing four.

**GROWN, HARVESTED  
AND BOTTLED AT THE ESTATE**

*Famille Grassa*  
PROPRIÉTAIRE - RÉCOLTANT