

DOMAINE TARIQUET

imprimé
9.5%

SAVOUREUX & LÉGER

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2022

RIESLING & UGNI BLANC
SAVOUREUX & LÉGER

9.5%vol 75 cl

MIS EN BOUTEILLE AU DOMAINE
Famille Grasse
PROPRIÉTAIRE - RÉCOLTANT

**THIS INNOVATIVE CUVÉE WITH A
NATURAL ALCOHOL CONTENT OF 9,5 %
TAKES A NEW STEP WITH THE 2022 VINTAGE**

- The proportion of Riesling increases:
Riesling 70 % & Ugni blanc 30 %
- New designation: IGP Gers
- A new and more elegant bottle

A wine with a natural alcohol content of 9.5 %

For nearly 15 years, we had in mind to produce a wine with an alcohol content of less than 10 %. Technically, it is pretty easy. It has to be pleasurable to drink, though. And we set ourselves several goals:

This new white wine is *impiéuu* (*unexpected*) for many reasons:

- Consumers do not expect to taste a wine with an alcohol content of 9.5 %.
- **Its alcohol content of 9.5 % is obtained naturally, without dealcoholisation.**
- **A dry white wine with no residual sugars that still offers an alcohol content of 9.5 % only.**
- **An 'authentic wine'** in terms of taste, offering a real organoleptic balance despite the fact that its alcohol content is 9.5 %.
- A wine combining **aromatic richness, structure, balance and a certain lightness**, expressing the oceanic climate and the fresh and deep soils of our wine-growing terroirs.
- A wine produced with the Riesling grape variety, planted in 2010, which was not intended, at first glance, to set vine in Gers. **Domaine Tariquet is the only producer to have planted Riesling in the region.**
- **A new blend of Riesling and Ugni blanc.**

The first two vintages, 2020 and 2021, were designated Vin de France. **The 2022 vintage is now under the designation IGP Gers.**

The proportion of Riesling increases. The final blend of the 2022 vintage is made of 70 % Riesling and 30 % Ugni Blanc. *impiéuu* gains in structure and aromatic strength.





Parcel selection

Once again, we were pioneers in establishing this grape in the region. This was indeed a long-term project. Let the vine put down roots, become an adult, give it the chance to express itself fully and produce grapes of optimal quality. Take one's time, be patient.

Thus, 16 hectares of Riesling were planted in 2010, at 4.500 vine stock per hectare, on soils typical of the Bas-Armagnac terroir, a mixture of veins of tawny sands and light boulbènes (sandy-clay). The soils are deep and remain fresh, thus promoting finesse and lightness in the wines. An east-west orientation was favoured, on the south side of a hill near Eauze, in order to benefit from the generosity of the sun.

The Riesling grape is not part of the specifications of the IPG Côtes de Gascogne, which explains why *imprévu* is designated IGP Gers.

The Grassa family have always appreciated this grape for its tension and aromatic frame, in keeping with the style and identity of the wines of the estate.

The Ugni blanc grape, which is part of the blend of the *imprévu* cuvée is the historical and founding grape of Domaine Tariquet, either for the traditionnal Bas-Armagnacs or the *Classic* cuvée. Its lightness, delicacy, purity and elegant structure, make it an excellent blending companion. The Ugni blanc vines are also planted at 4.500 vine stock per hectare. For *imprévu*, we selected parcels planted on the same soil types as for Riesling, but located more in the plains and on a wetter geographical area, in order to allow the vivacity of the grape variety to express itself while seeking moderation of the alcoholic potential.



A distinctive vinification

Each grape variety undergoes a **12-hour skin maceration**. The grapes are then pressed at low pressure to avoid vegetal flavours. The juices obtained are kept **about ten days in the pre-fermentation stage in the cold on fine lees with stirring** in order to obtain more primary fruit, but also to bring structure. **The two grape varieties are then blended and co-fermented for optimal taste synergy.**

The wine is then **aged around 10 weeks on fine lees in stainless steel tanks with daily stirring**. This step allows the amplification of the structure of this wine meant to be tasty, despite an early harvest, by bringing it fat while remaining completely dry, with no residual sugars.

The desired balance is thus achieved: a 'real' dry white wine, light and harmonious, structured and balanced, aromatic and delicate, and not a simple impression of an alcoholic and fragrant drink.

This balance was born above all from the total control of the vineyard. The precision of this wine is the result of the know-how of a winegrower, handling all the crafts of the winemaker, from the planting of the vine to the bottling.



Tasting notes

impiévu is a unique dry white wine, a discovery wine suitable for many different occasions and times of consumption.

A wine that is both light and delicious, that offers a nose of blackcurrant bud, raspberry, elderflower with hints of acacia. On the palate, the Riesling's aromatic identity expresses itself through notes of white peach and fresh lychee. The finesse and freshness of the Ugni blanc are very present and make a wonderful pairing with the intensity of the Riesling. The wine surprises with its length in the mouth and its permanent balance.

To be enjoyed as an aperitif as well as throughout a meal, with sea food, tuna tartare, scallops sautéed with Espelette pepper, duck carpaccio, grilled vegetables, sushi, dim sum, fresh goat cheese or Saint-Nectaire, apple crumble, fresh mango salad.

Like all the wines and Bas-Armagnacs of the estate, *impiévu* is suitable for vegans.

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

A family-owned estate for five generations

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 Grassa family since 1912. The estate was a pioneer 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 does 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 90s to protect soil life 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.

