

# DOMAINE TARIQUET

A new blend for

# Rosé

DE PRESSÉE

Syrah

Malbec

Cabernet Franc

Merlot



DOMAINE  
TARQUET

Rosé

DE PRESSÉE 2023

CÔTES DE GASCOGNE  
Indication Géographique Protégée

CULTIVÉ, RÉCOLTÉ ET  
MIS EN BOUTEILLE AU DOMAINE

PRODUIT DE FRANCE

# Rosé

## DE PRESSÉE

To mark the release of the 2023 vintage, the blend of Rosé de Pressée changes. **The Syrah (45%) becomes the main grape variety, followed by the Malbec (25%), the blend's newcomer, then the Cabernet Franc (15%), and the Merlot (15%).**

This new rosé blend is more generous, silkier, more elegant. It also gains in structure, balance and freshness.

**A** pressed rosé wine where the red grapes are vinified the same way as the white.

On its own as an aperitif or with a meal. Serve chilled, it is ideal with tapas, summer dishes, Italian, spicy or exotic food.

A bright colour with beautiful reflections. The mouth is fresh and crisp. A silky structure of beautiful length, evoking in turn notes of rose petals, red fruits and spices, followed by a wonderfully fresh finish marked by subtle floral notes.

DOMAINE  
TARIQUET



## Aperitif & starters

Tapas, crab and avocado rolls, mussels with paprika, terrine of duck breast with green peppercorns.

## Main courses

Italian, spicy, summary, exotic cuisine, armorican calamari, veal axoa, grilled lamb chops, penne al'arrabbiata, Basque piperade.

## Cheese

Pyrenean sheep's milk cheese, fresh goat's milk cheese, aged gouda.

## Desserts

Raspberry tiramisu, black forest cake, apple crumble.

# Rosé

DE PRESSÉE  
IN ALL ITS  
SHAPES



Rosé de Pressée is available in 75 cl bottle, 150 cl magnum and 3-litre cubic BIB.

These three formats offer the same quality of wine and are all vintage-dated.

*All the wines and Bas-Armagnacs of the estate are suitable for vegans.*



# 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. Thus, 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**

*Family Grassa*  
PROPRIÉTAIRE · RÉCOLTANT

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