

DOMAINE
TARIQUET

The Charmers
New design





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Domaine Tariquet was the first producer to plant the Sauvignon and Chardonnay varieties in Gascony as early as the 1980s, followed by the Chenin in the 1990s.

Delectable and refreshing, they have adopted the Gascon accent to become surprising, crisp, complex, charming. A genuine personality shines through that combines nuance and elegance granted by experience.

With the release of the 2023 vintage, these grape varieties are highlighted with a new, more refined design, in line with our identity as *'propriétaire-récoltant'*. Simple and delicate pastel-coloured labels. The finely detailed, embossed illustrations of each grape variety's leaf bring back childhood memories of dried-flower collections. The font is elegant and timeless, a perfect match to these wine's characters.

The Charmers are three pleasurable white wines, to be shared and (re)discovered.

Wishing you an enjoyable tasting.

Famille Grana



Sauvignon

At Domaine Tariquet, the Sauvignon reveals floral, lively and intense yet subtle notes. A dynamic wine with delicate hints of white flowers, citrus and exotic fruits enhanced by a mineral, almost iodine touch. A beautiful balance between the grape variety's characteristic freshness and the influence of the Gascon terroir.

Aperitif and starters

Small sand shrimps, a tuna tartar, tempura, a ripe tomato and burrata salad garnished with fresh basil.

Main courses

Fresh salmon pasta, a leek and scallop risotto, grilled scampi, cod fillet with butter sauce.

Cheese

A young Chavignol, a Gaperon, Parmesan cheese.

Dessert

A blackcurrant-raspberry sorbet.

Chardonnay

A rich yet very delicate wine. A subtle nose of floral and fresh butter notes. The palate is refreshing and powerful with slight vanilla nuances that accompany the Chardonnay's aromatic richness. The finish is full and elegant.

Aperitif and starters

Razor clams, a chipiron cassoulette, a warm goat cheese salad, a semi-cooked foie gras.

Main courses

A sole meunière, grilled lobster, crunchy vegetables, garlic roasted lamb shanks.

Cheese

A creamy Saint-Félicien, a Comté, a Camembert from Normandy.

Dessert

An apple and lemon zest pie.

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Chenin Chardonnay

The contrast between the Chenin's minerality (75%) and the Chardonnay's richness (25%) gives a pleasant sensation close to sweet and savoury cuisine. The palate is fresh, neat, tasty, smooth and complex. A surprising wine that leaves no one indifferent.

Aperitif and starters

Crab, tomato and artichoke confit, thinly sliced Gascon Black Pig ham, a duck terrine with green pepper.

Main courses

A seabream ceviche, shrimps with coconut milk, a vegetable tian with fresh herbs, a veal fillet with mustard and sage.

Cheese

A Brie de Meaux, a Brillat-Savarin, a Pyrenees' sheep milk cheese.

Dessert

A white peach salad.

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All Domaine Tariquet white and rosé wines and Bas-Armagnacs 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**

Famille Grassa
PROPRIÉTAIRE · RÉCOLTANT

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