



DOMAINE
TARIQUET

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New blend,
new look,
and still a great *Classic*

DOMAINE
TARIQUET 2022



Classic
CÔTES DE GASCOGNE
Indication Géographique Protégée

CULTIVÉ, RÉCOLTÉ ET MIS EN BOUTEILLE À LA PROPRIÉTÉ

75 cl

345mm

G F

New blend

The 2022 vintage unveils a new blend for Domaine Tariquet's historical wine, the *Classic* :

Gros Manseng dry (32%), Ugni blanc (25%), Colombard (20%), Sauvignon (15%), Chardonnay (5%), Chenin (3%).

Main features of the blend evolution:

- The **dry Gros Manseng** becomes the **main grape variety**, followed by Ugni blanc.
- Now **6 grape varieties instead of 4**.
- **Addition of the Chardonnay and Chenin grape varieties**, barely present in Gascony and introduced to the region by Domaine Tariquet.
- More **complexity** and structure.
- More aromatic intensity and length on the palate.
- More **elegance** and finesse.
- Increased potential for **food and wine pairings**.
- Enhanced **personality** and **typicality**.
- The **DNA is preserved**: a **dry, refreshing, crisp and light white wine** (11% alc).





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New look

The 2021 harvest celebrated *Classic*'s 40th vintage. With the 2022 vintage, it treats itself to a **new blend** and a **new packaging**, both unique.

- **A more elegant and premium presentation.**
- A more refined, dead leaf green coloured bottle.
- A bottle cap in tune with the label's colours.
- An illustration of the estate and its landscape.
- **An emphasis on environmental and social commitments.**
- Original shape and size.
- An offbeat and differentiating design for **better visual recognition.**
- **A singular label.**
- A strong claim of **our identity as wine grower** with the addition, on the front label, of the mention "*Cultivé, récolté et mis en bouteille à la propriété*": **Grown, harvested and bottled at the estate.**

Classic

throughout a meal

Aperitif & appetizers

Oysters, razor shells, crab claw salad, tuna tartare, sea bream ceviche, salmon or beef carpaccio, marinated peppers, duck rillettes, black pork ham.

Main courses

Grilled langoustines, sushi and sashimi, chipirones a la plancha, sole meunière, seasonal salads, a wok of crunchy stir-fried vegetables, a risotto with scallops or farm fresh vegetables, a duck tartare.

Cheese

Fresh goat cheese, Saint-Marcellin, Tomme des Pyrénées.

Desserts

A lemon sorbet, an apple-pear crumble, fresh mango.

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34577

6

7

Classic

in all its shapes

Classic is available in 37.5 cl half-bottle with screw cap, 75 cl bottle with cork or screw cap, 150 cl magnum with cork, as well as in 3-litre vintage-dated cubic BIB.

Note that the magnum will from now on be available with cork and no longer with screw cap.

It is the same wine, thus the same quality in all formats.

Whatever the format, the word “Domaine” is always present before the name “Tariquet”, which guarantees that the wine is produced exclusively with the grapes harvested from the family estate’s vineyards.

Our commitment as “*propriétaire-récoltant*”, i.e. wine grower, applies to all our wines and Bas-Armagnacs.

Like all the estate’s wines and Bas-Armagnacs, Classic is suitable for vegans.



A great *Classic* for 40 years

Classic, Domaine Tariquet's first wine, was produced during the 1982 vintage and then marketed in 1983.

This white wine was initially made exclusively with the Ugni blanc grape variety, at the time the main grape variety grown at Domaine Tariquet for its Bas-Armagnacs.

With this unique wine, the Crassa family were a true precursor in Gascony in the production of quality white wines.

With its first vintage, *Classic* won a gold medal with the Jury's congratulations in Montpellier (an award which would also be obtained the following two years). And in 1987, it was designated "Wine of the Year" in London.

In the mid-1980s, Ugni blanc was joined by the Colombard while remaining largely predominant.

From the 2011 vintage, the Gros Manseng and Sauvignon were also included in the final blend.

In 2023, the release of the 2022 vintage of *Classic* unveils a new blend of 6 grape varieties for which several years of work, research and patience monitoring the evolution of the estate's grape varieties were needed.

This new *Classic* offers more finesse, elegance, complexity, and aromatic potential.

A family estate committed to CSR

Located in Gascony, in the South-West of France, Domaine Tariquet, historical producer of Armagnac since 1683, is a family estate owned by the Grassa since 1912. The estate was a pioneer in the production of white wines in Gascony in the early 1980s. As wine grower, all the wines and Bas-Armagnacs of the estate 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 to certify the estate organically. Without a dogmatic position, it seeks to take the best of what can be practiced in conventional and organic agriculture by adapting it to its terroir, its climate, and its vines. The estate has been practicing sustainable and committed viticulture since the early 1990s 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.

To preserve and develop the biodiversity, the estate maintains **1 hectare of ecological interest area** (forests, natural meadows, hedges, lakes...) **for 3 hectares of vines**. This represents a total of 400 hectares spread over the estate's 1,125 hectares of vines in production.

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



Responsabilité Sociétale
de l'Entreprise
Corporate Social Responsibility



Certification ISO 14001 : 2015
Management environnemental
Environmental management



Haute Valeur Environnementale
High Environmental Value

CULTIVÉ, RÉCOLTÉ





GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grana

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