

DOMAINE TARIQUET

Amplitude

Amplitude was born with the 2017 vintage thanks to a very careful selection of parcels. Made in very small quantities, entirely of Gros Manseng (the same grape variety used to produce *Premières Grives*), this authentic Gascon grape variety here is vinified as a dry white.

Its name "*Amplitude*" refers to the exceptional and surprising thermal amplitude between day and night that Gascony experiences during the summer.

- **Dry white wine**
- **Grape variety: Gros Manseng**
- **Appellation: Côtes de Gascogne IGP
South-west, France**

Tasting notes

Amplitude offers an exceptionally fresh and very aromatic complexity with notes of citrus, white flowers, exotic fruits, in particular mango. A rich and textured wine with great length, *Amplitude* is as unique as it is delicious and will arouse the curiosity of consumers looking for something different.



Food and wine pairing

Amplitude will harmoniously accompany:

- **aperitif and starters:** salmon carpaccio with lime, grilled prawns, squid, smoked duck breast, asparagus with Hollandaise sauce.
- **main courses:** salt-crusted sea bass, duo of monkfish and scallops, a side of Gascon Black Pork, a veal blanquette, pan-fried chanterelle mushrooms, fried noodles with vegetables.
- **cheese:** Reblochon, Saint-Nectaire, truffled brie, Pyrenees brebis (Pyrenees Sheep-milk cheese).
- **desserts:** mango-pineapple carpaccio, a citrus pie.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grasse
PROPRIÉTAIRE - RÉCOLTANT