

DOMAINE TARIQUET



Chardonnay

Chardonnay was planted in the region by the Grassa family in the 1980s. This *Chardonnay* fully expresses its fruitiness, highlighted by a delicate ageing in barrel of only a third of the wine for a short period of 2 to 3 months.

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

Tasting notes

A subtle nose, delicately floral with notes of fresh butter. The palate is fresh and powerful with a barely perceptible hint of oak, finishing with yellow peach and fresh hazelnut.

Food and wine pairings

The *Chardonnay* will happily accompany:

- **aperitif and starters:** razor clams, a chipirones casserole, foie gras "au torchon", pig's trotters, warm goat cheese salad.
- **main courses:** sole meunière, grilled lobster, lamb shank with garlic jus, scrambled eggs with tomato and Comté, pan-fried crunchy vegetables.
- **cheese:** Camembert, Comté, creamy Saint-Félicien.
- **desserts:** Apple with lemon zest pie.



Our *Chardonnay* is available in 75cl bottles as well as a 3-litre BIB, which is also vintage-dated.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grassa
PROPRIÉTAIRE - RÉCOLTANT