

# DOMAINE TARIQUET



## CHARDONNAY TÊTE DE CUVÉE

In the 1980's, the Grassa family were the first wine grower to plant Chardonnay in the Côtes de Gascogne. Today, vines over 20 and 30 years old make it possible to produce this unique and atypical wine. This particularly original *Chardonnay Tête de Cuvée* is made in very small quantities, and only in the best vintages.

It is fermented and aged in oak barrels for 8 to 12 months, depending on the vintage, before resting for a few months in stainless steel vats. Its ageing potential is of five years, or more for certain vintages.

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

### Tasting notes

A nose that is both intense and elegant. The palate reveals a complex mix of fruit with yellow peach, mango, and dried apricot which intermingle with notes of fresh butter and toasted hazelnuts drawn from the wine's time in barrels. The lingering finish is rich with an underlying freshness characteristic of all of Domaine Tariquet's wines.

### Food and wine pairings

Best served lightly chilled to pair a lobster bisque, langoustine salad, wild salmon, chicken with cream and morels, Gascon black pork, crispy sweetbreads, pan-fried porcini mushrooms and chanterelles, sweet potatoes and cashew nuts curry, and a platter of mature cheese.



CULTIVÉ, RÉCOLTÉ ET MIS EN BOUTEILLE AU DOMAINE

*Famille Grassa*  
PROPRIÉTAIRE - RÉCOLTANT