

DOMAINE TARIQUET



Chenin Chardonnay

Chenin blanc is a very rare grape variety in Gascony, which has been grown at Domaine Tariquet since the early 1990s. Here, the contrast between the minerality provided by the Chenin and the rich texture of Chardonnay gives rise to a sensation similar to sweet and sour in cooking.

- **Dry white wine**
- **Grape varieties: Chenin 70%, Chardonnay 30%**
- **Appellation: Côtes de Gascogne IGP
South-west, France**

Tasting notes

On the palate, the attack is fresh, direct, smooth and complex. The finish of this unusual blend is charming, offering exotic fruit mixed with saline mineral notes.

Food and wine pairings

This Chenin-Chardonnay will elegantly accompany:

- **aperitif and starters:** crab, Black Gascon pork ham chiffonade, a terrine of foie gras "au torchon", tomato and confit of artichoke.
- **main courses:** cod ceviche, shrimp in coconut milk, veal fillet with mustard and sage, vegetable tian with fresh herbs.
- **cheese:** Brie de Meaux, Brillat-Savarin, Pyrenees sheep-milk cheese.
- **dessert:** white peach salad.



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Famille Grassa
PROPRIÉTAIRE - RÉCOLTANT