

DOMAINE TARIQUET



Classic

Our first bottling of *Classic* was the 1982 vintage, which makes *Classic* Domaine Tariquet's historical wine. Originally made entirely with Ugni blanc, a grape variety grown on the estate for its Bas-Armagnacs, the *Classic* has been able to renew itself thanks to the evolution of its blend with other grape varieties, while remaining loyal to its origin.

This first vintage won a gold medal alongside a "Congratulations from the jury" in Montpellier. The gold medal harvest continued for the following two years and in 1987, *Classic* was voted "Wine of the Year" in London.

This wine is the embodiment of the spirit of the wines of Domaine Tariquet. Fresh, crisp, and dynamic wines which offer endless moments of pure pleasure.

- **Dry white wine**
- **Grape varieties :**
Dry Gros Manseng sec 32%, Ugni blanc 25%, Colombard 20%, Sauvignon 15%, Chardonnay 5%, Chenin 3%*
- **Appellation: Côtes de Gascogne IGP**
South-west, France

*Because both Chardonnay and Chenin blanc are rare grapes in Gascony, their addition to the blend makes the *Classic* so unique.



Tasting notes

Since the 2022 vintage, Classic is made of a blend of 6 grape varieties. It has gained in complexity, structure, length on the palate, aromatic power, and elegance, while retaining the freshness and lightness. The floral and citrus notes are even more intense with subtle notes of exotic flowers.

Wine and food pairings

Classic pairs wonderfully with:

- aperitif and starters: oysters, razor clams, crab salad, sea bream ceviche, salmon or beef carpaccio, duck rillettes, Gascony Black Pork ham, marinated peppers, coral lentil dahl.
- main courses: grilled langoustines, sushi and sashimi, chipirones a la plancha, sole meunière, scallop risotto, duck tartare, baked eggs with asparagus, fresh pasta, seasonal salads, stir fried fresh vegetables.
- cheese: fresh goat cheese, Saint Marcellin, Appenzeller.
- desserts: lemon sorbet, canelé, apple-pear crumble.



Classic is available in 37,5 cl half-bottle, 75 cl bottle with either cork or screwcap, 150 cl magnum, 3-litre and 6-litre large formats, and 3-litre BIB. All these formats offer the same quality of wine and are vintage-dated.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grasse
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