

DOMAINE TARIQUET

CONTRADICTION



Why “Contradiction”? Marselan, this little-known grape variety, created in 1961 as the result of crossing the Cabernet Sauvignon and Grenache Noir grape varieties, was originally intended to be planted in the south-east of France and the Rhône Valley to produce red wines with high yields and bring colour to blends.

Domaine Tariquet did the opposite (going against the grain) by planting this grape variety in Gascony in 1999 and choosing to cultivate it with small yields to produce a varietal rosé wine.

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

Tasting notes

With its beautiful bright colour, this rosé wine features notes of fresh red berries and blackcurrant, slightly peppery with a touch of spice. It gracefully combines character and aromatic richness and offers structure and a great complexity on the palate, with a long finish. *Contradiction* will make for a beautiful experience on many occasions.

Food and wine pairings

Contradiction can be enjoyed throughout a meal:

- **aperitif and starters:** tuna or salmon tartare, sea urchin, duck carpaccio, Iberian charcuterie platter, beetroot and radish salad with walnuts.
- **main courses:** grilled red mullet fillets, Armorican squid, linguine with clams, veal axoa, grilled free-range chicken, lamb curry, beef tagine, eggplant “a la plancha”.
- **cheese:** a well-ripened Pélardon from the Cévennes, a creamy Vacherin.
- **Desserts:** strawberry pie, red fruit mille-feuille, bitter dark chocolate.



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Famille Grasse
PROPRIÉTAIRE - RÉCOLTANT