

DOMAINE TARIQUET

DERNIÈRES GRIVES



One must wait until the late autumn frosts to harvest the Petit Manseng when the last thrushes regain their strength before pursuing their journey across the Pyrenees on their migration route from northern Europe to Africa. The Petit Manseng clusters are at an advanced maturity at this point and are full of sugar. It is from these rare and prized berries (the thrushes also enjoy them immensely) that Domaine Tariquet produces this sweet wine, which is fermented and then aged in oak barrels for a little over a year. Once finished, it continues to mature in stainless steel vats for several months before being bottled. *Dernières Grives* is produced in very small quantities and only when the vintage allows.

- **Sweet white wine**
- **Grape variety: Petit Manseng**
- **Appellation: Côtes de Gascogne IGP South-west, France**

Tasting notes

While rich and powerful, it shows great subtlety and freshness. The sweetness is never overwhelming, rather it plays in concert with the underlying acidity. The nose offers notes of white truffle and exotic fruits. On the palate, there is a beautiful impression of balance and fullness, combining aromas of toast, candied fruit, dried apricot, and spices.

Dernières Grives has an ageing potential of 5 to 10 years, further developing white truffle notes as it matures.

Food and wine pairings

Dernières Grives can be enjoyed at any moment and pairs wonderfully with a semi-cooked or pan-seared foie gras, Roquefort or Gorgonzola cheese, grilled toast adorned with a slice of truffle. It is an absolute treat with freshly picked strawberries, fresh fruit salad, roasted figs, tarte Tatin, or a chocolate fondant. And best of all, it can be enjoyed on its own, for sheer pleasure.



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Famille Grasse
PROPRIÉTAIRE - RÉCOLTANT