

DOMAINE TARIQUET

imprévu

A dry white wine with an alcohol content of only 9.5%, obtained naturally, without dealcoholising.

Imprévu (unexpected in French) is thusly named thanks to its unexpected combination of Riesling and Ugni blanc. Quite surprising as Riesling was nowhere to be found in Gascony until 2010, when the Grassa family decided to establish it on the estate, fulfilling a long-held dream of theirs. The unusual combination of Riesling and Ugni blanc, the historic grape variety of Domaine Tariquet, gives a white wine that is all at once dry, light and harmonious, structured and balanced as well as aromatic and delicate despite its low alcohol content. *Imprévu* will delight consumers looking for new tasting experiences.

The selection of both grape varieties and the parcels on which they are planted, allow us to produce a light white wine, with an alcohol content of only 9.5%, obtained naturally, without dealcoholisation, while remaining completely dry.

As Riesling is not included in the authorised grapes in the IGP Côtes de Gascogne specifications, *Imprévu* is bottled under the IGP Gers appellation. Like all of our wines and Bas-Armagnacs, it is of course produced exclusively with grapes grown at Domaine Tariquet.

- **Dry white wine**
- **Grape varieties: Riesling 70%, Ugni blanc 30%**
- **Appellation: Gers IGP
South-west, France**



Tasting notes

A nose of blackcurrant, raspberry, and elderflower. On the palate, the Riesling brings notes of white peach and fresh lychee. The Ugni blanc brings its characteristic finesse and freshness, alongside subtle notes of hops and a hint of the grapefruit's delicate bitterness. A light and perfectly balanced dry white wine.

Food and wine pairings

Imprévu is best served chilled:

- as an aperitif and starters: oysters, clams, cold meats, devilled eggs, Padrón pimientos grilled with coarse salt, artichokes confits.
- with main courses: pollack ceviche, sushi, a sea bream tartare with olive oil, or pan-seared steak tartare, duck carpaccio, dim-sum, mashed potatoes with chives, grilled vegetables, fried zucchini flowers.
- with cheese: fresh goat cheese, a Saint-Nectaire.
- with dessert: apple crumble, fresh mango salad.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grasse
PROPRIÉTAIRE - RÉCOLTANT