

DOMAINE TARIQUET



PREMIÈRES GRIVES

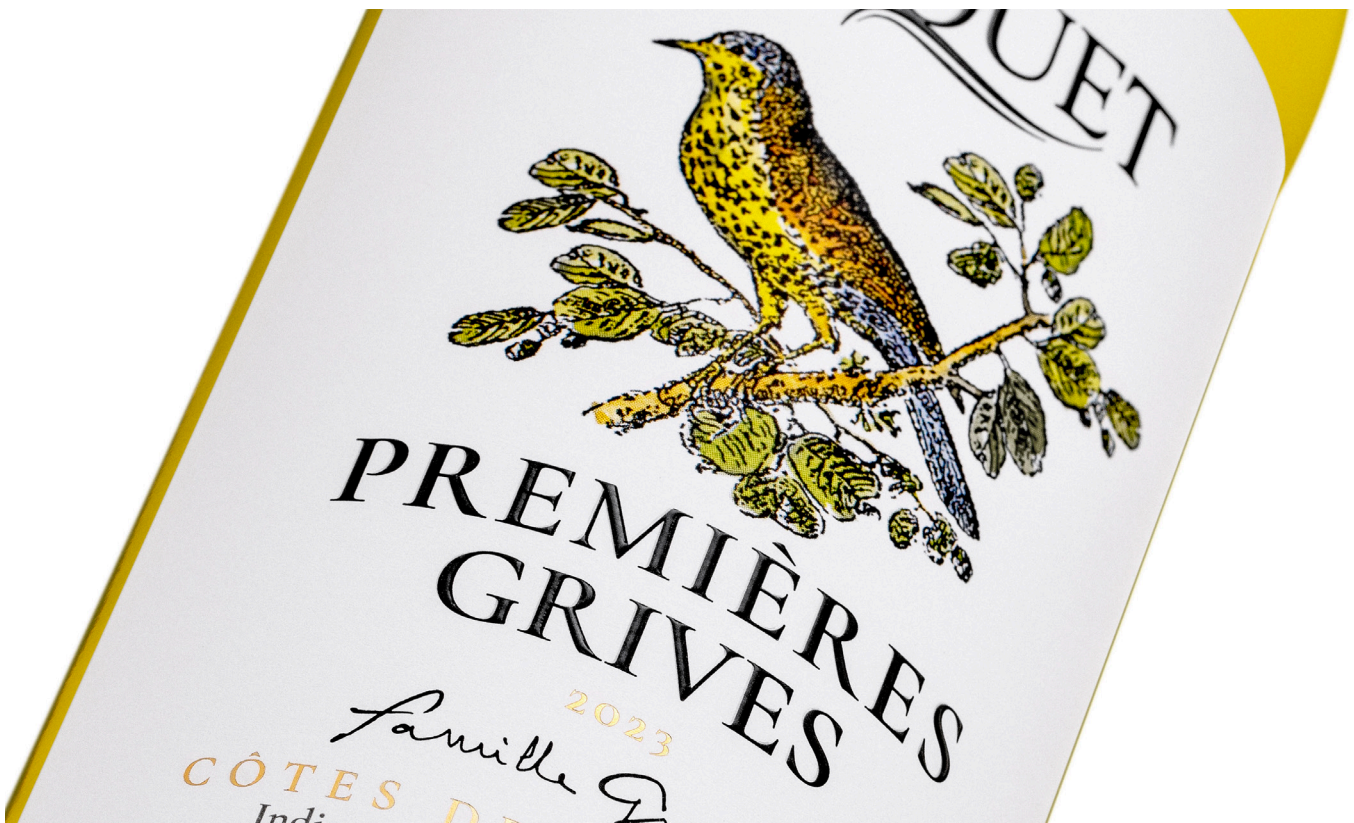
The thrushes (*Grives* in French) arrive as the weather turns colder during Autumn signaling the start of the harvest of the late grape varieties. From these very ripe Gros Manseng clusters comes this off-dry white wine, both elegant and distinctive.

This wine was created by the Grassa family in the mid-1990s, and against all odds, before finding a large group of loyal wine lovers, much like the *Classic* did around ten years earlier.

- **Off-dry white wine**
- **Grape variety: Gros Manseng**
- **Appellation: Côtes de Gascogne IGP
South-west, France**

Tasting notes

The colour is a shimmering yellow with gold nuances. The nose and palate are replete with citrus, exotic fruits including pineapple and mango. It continues to gain complexity with candied fruits, giving way to a finish of freshly picked grapes. This is a balanced, fruitful wine, whose softness gives way to its impeccably fresh finish.



Food and wine pairings

Premières Grives can be enjoyed as an aperitif or accompany a multitude of dishes, including semi-cooked or pan-seared foie gras, free-range chicken cooked on skewer or in a cream sauce, shrimp in coconut milk, slightly spicy curry, vegetable tagine with spices, hard or blue cheese. It also pairs wonderfully with a wide range of desserts such as for strawberry-chocolate macaron, tonka bean crème brûlée, vanilla mille-feuille. It's also a great accompaniment with a fresh fruit salad.



Premières Grives 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.



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