

# DOMAINE TARIQUET

## Réserve



Réserve is Domaine Tariquet's second historic wine released just after the Classic, both created in the 1980s. It comprises four grape varieties, aged separately from 4 to 6 months in oak barrels, then blended and kept in vats for almost a year.

It's a rich and complex wine of great finesse which perfectly pairs with dishes with sauce, white meat and mushrooms..

- **Dry white wine**
- **Grape varieties :**  
**Gros Manseng sec 40%, Chardonnay 30%, Sauvignon 20%, Sémillon 10%**
- **Appellation: Côtes de Gascogne IGP**  
**South-west, France**

### Tasting notes

Réserve is all about nuance and complexity, showing delicate notes of yellow peach, mango, and a subtle touch of toast, with a long and elegant finish.

### Food and wine pairings

Réserve can be enjoyed alongside a wide variety of dishes:

- **aperitif and starters:** sea urchin, cod fish cake, langoustine ravioli, semi-cooked foie gras, chickpea and red bean salad.
- **Main courses:** salt-crusted turbot, scallops with cream sauce, truffle risotto, teriyaki chicken skewers, free-range veal medallion, roasted duck breast, pan-fried porcini mushrooms, quinoa with tofu and sautéed vegetables.
- **Cheeses:** Morbier, truffled Brie, creamy Saint-Nectaire.
- **Desserts:** Tarte Tatin, fresh fruit salad.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

*Famille Grasse*  
PROPRIÉTAIRE - RÉCOLTANT