

DOMAINE TARIQUET

Rosé DE PRESSÉE

A pressed rosé wine where the red grapes are vinified the same way as the white, granting it a beautiful freshness.

- **Dry rosé wine**
- **Grape varieties : Syrah 45%, Malbec 25%, Cabernet Franc 15%, Merlot 15%**
- **Appellation: Côtes de Gascogne IGP
South-west, France**

Tasting notes

A beautiful colour with bright reflections. A nose is both intense and subtle. The palate is crisp, with notes of sweet spices which evolve into a duo of wild raspberry and rose petals. The finish is fresh supported by subtle floral notes.



Food and wine pairings

To be enjoyed as an aperitif or throughout a meal. Wonderful with tapas, summer dishes, spicy or mediterranean cuisine.

- **aperitif and starters:** Gazpacho, cod stuffed pimientos, crab-avocado makis, mussels with paprika, duck terrine with green pepper, tomato mille-feuille, mozzarella with fresh basil.
- **main courses:** black risotto with cuttlefish, Milanese osso-bucco, chicken tikka masala, grilled lamb chops, penne with Arrabiata sauce, fresh pizza cooked over a wood fire, Basque piperade.
- **cheese:** Pyrenees sheep cheese, extra old gouda.
- **Desserts:** Tiramisu, Black Forest cake, a fresh strawberry and raspberry mix, blackberry and blueberry crumble.





Rosé de Pressée is available in 75cl bottle, 1.5l magnum and 3-litre BIB, all vintage-dated.



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Famille Grana
PROPRIÉTAIRE - RÉCOLTANT