

DOMAINE TARIQUET



L'idée folle !

Never fearing experimentation, this crazy idea (*l'idée folle* in French) is the result of harvesting the Gros Manseng, Chardonnay and Sauvignon at optimal ripeness in order to highlight their fruit. The juice of the three grapes is then partially fermented.

The addition of the Blanche Armagnac, produced from estate grown Folle Blanche (a rare grape variety renowned for its finesse), stops the fermentation, preserving some of the natural grape sugars.

- **Fortified white wine with Blanche Armagnac**
- **Grape varieties:**
Gros Manseng, Chardonnay, Sauvignon and Folle Blanche eau-de-vie

Tasting notes

This combination gives rise to an explosion of freshness and fruit, ranging from notes of exotic to candied fruits. The softness is supported by a beautiful acidity which persists during the long, silky finish. It is a delicate vin-de-liqueur of great originality.

Food and wine pairings

Served very fresh, *L'idée folle!* will bring a touch of fantasy to aperitif, desserts, or long post-meal conversation. It can be used to brighten up cocktails. It is also a perfect pairing with melon, fresh fruit salad, or a some dark and bitter orange chocolate.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grassa
PROPRIÉTAIRE - RÉCOLTANT