

## DOMAINE TARIQUET

IGP Côtes de Gascogne  
White



### TERROIR

At the arrival of the first thrushes, in the heart of autumn, the harvest begins for this emblematic cuvée of Domaine Tariquet. The late-ripening Gros Manseng grape is harvested at full maturity, full of sugar but always under control for freshness. On the clay-limestone soils of Gers, under the influence of a temperate oceanic climate, this grape reveals all its generosity. Created in the 1990s by the Grassa family, Premières Grives embodies the audacity of a semi-dry white wine that is both charming, balanced, and distinctly Gascon.

### WINEMAKING

The Gros Manseng is harvested at full maturity, then vinified in temperature-controlled stainless steel tanks at low temperature, to preserve the fruity and exotic aromas. Aging on fine lees supports its texture without masking the freshness. The whole process is carefully managed to reconcile sweetness and liveliness, so that each note is clear and expressive.

### TASTING

The dress is golden, shiny, almost solar. The nose opens with intense aromas of candied citrus, mango, roasted pineapple, with a touch of fresh grapes. On the palate, the balance is remarkable: the sweetness of the residual sugar fades into a lively, almost saline finish. Gourmand but never heavy, this off-dry wine seduces with its brilliance and tension. To be enjoyed young, within two to three years of bottling. Its aromatic freshness and balance fully express themselves in youth. No need to wait: it is ready to seduce right now.

### FOOD PAIRINGS

This vintage can be enjoyed as an aperitif, where its fruity sweetness whets the appetite. It naturally pairs well with semi-cooked or pan-fried foie gras, creamed farm chicken, or shrimp in coconut milk. Its balance of sugar and acidity works wonders with a mild curry, vegetable tagine with spices, or blue cheese. And for desserts, it shines with a tonka bean crème brûlée, vanilla mille-feuille, or a thin fruit tart. A tender and precise white wine, just as comfortable at the beginning as it is at the end.