

DOMAINE TARIQUET

IGP Côtes de Gascogne
White



TERROIR

It is with the arrival of the first thrushes, in the heart of autumn, that the harvest begins for this emblematic cuvée of Domaine Tariquet. The Gros Manseng, a late-ripening grape variety, is harvested at full maturity, full of sugar but always under control of freshness. On the clay-limestone soils of Gers, under the influence of a temperate oceanic climate, this grape variety 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 resolutely Gascon.

WINEMAKING

The Gros Manseng is harvested at full maturity, then vinified in temperature-controlled stainless steel vats at low temperature, to preserve the fruity and exotic aromas.

AGEING

The aging on fine lees supports its texture without masking the freshness. The whole is carefully crafted to reconcile smoothness and liveliness, so that each note is clear and expressive.

SERVING

Service temperature: Enjoy very chilled, around 8°C. Aging: This wine is crafted to be consumed in its youth to fully enjoy the fruit's brightness.

TASTING

The dress is golden, shiny, almost solar. The nose opens up to intense aromas of candied citrus, mango, roasted pineapple, with a touch of fresh grape. On the palate, the balance is remarkable: the sweetness of residual sugar fades into a lively, almost saline finish. Gourmand but never heavy, this semi-dry wine seduces with its brilliance and tension. To be enjoyed young, within two to three years following bottling. Its aromatic freshness and balance fully express themselves in youth. No need to wait: it is ready to charm 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 with coconut milk. Its sugar-acidity balance works wonders with a mild curry, vegetable tajine with spices, or blue cheese. And for desserts, it shines with a tonka bean crème brûlée, a vanilla mille-feuille, or a thin fruit tart. A tender and precise white wine, equally comfortable as a starter or a finish.