

DOMAINE DU
TARQUET

Discover the new
Chardonnay Tête de Cuvée

CHARDONNAY
TÊTE DE CUVÉE 2016

MIS EN BOUTEILLE AU DOMAINE
Famille Tarquet
PROPRIÉTAIRE
PRODUIT EN FRANCE

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DU
TARQUET

A new style, a new presentation

Domaine du Tariquet Chardonnay Tête de Cuvée takes on a new gustatory signature and a new packaging with the 2016 vintage's release.

Back in the 1980s, the Grassa family were the first winemakers to introduce the Chardonnay grape variety in the Côtes de Gascogne.

Today, this singular and unusual wine is produced from vines of more than 20 and 30 years of age.

Showing the estate's affection for the Chardonnay, this Tête de Cuvée is fermented and aged for 8 months in French oak barrels.

Starting this vintage, it gains additional freshness, refinement and tension.

The meticulous selection of handcrafted barrels, followed by a shorter and more controlled ageing, gives out more delicate and balanced toasted aromas.

The bottle's new look is more refined thanks to its new shape along with its new label and cap design.

To top up the good news, the pricing policy has also evolved to become more accessible and generous.



Chardonnay Tête de Cuvée 2016 vintage

Chardonnay Tête de Cuvée 2016 offers an intense and elegant nose. The freshness on the palate highlights the yellow peach, mango and dried apricot aromas. The finish is all at once long, rich and tense. A particularly unusual Chardonnay produced in very limited quantity.

Ideal with a langoustine with truffle jus salad, sea urchins, a wild salmon with tender vegetables, a fattened Bresse hen with cream, sauteed girolle mushrooms, a platter of matured cheese.



DOMAINE DU TARIQUET

Domaine du Tariquet has been a historical producer of Armagnac since 1683. The estate is located in the village of Eauze, in the heart of Gascony in the Southwest of France. It has been the cradle of the Grassa family since 1912.

Generation after generation, the production of Bas-Armagnacs, the estate's original savoir-faire, kept on growing. In 1982, Maïté and her brother Yves, the fourth generation, decided to produce a dry white wine from Ugni blanc, a grape variety which was used, until then, only for Armagnac. The Classic was born.

In the 1980s and 1990s, they were also the first to introduce in Gascony the Sauvignon, Chardonnay, Chenin, Sémillon and then, Marselan varieties. And, always against the flow, they chose to vinify the Gros Manseng as a semi-sweet wine, creating the Premières Grives.

Since 2005, the fifth generation, Armin and Rémy, has been caring for the quality of the family-owned vineyards, the wines and Bas-Armagnacs.

MIS EN BOUTEILLE AU DOMAINE

Famille Grassa
PROPRIÉTAIRE - RÉCOLTANT