



DESCRIPTION

The contrast between the mineral notes of the Chenin and the roundness of the Chardonnay calls to mind sweet and savoury cuisine. The palate is fresh, neat, delicious, smooth and complex. The exotic flavours and savoury notes give a pleasant finish. A unique wine to which no one can be indifferent.

VINIFICATION

All wines from Domaine Tariquet benefit from: - Destemming of the grapes during the mechanical harvest - Protection against oxidation (transport of grapes in airtight tanks) - Skin-contact maceration for 8 to 12 hours in temperature-controlled pneumatic presses - Cool, slow fermentation - No malolactic fermentation - Cold storage in temperature controlled tanks at -2°C to preserve the wines' freshness - Bottling upon order to ensure consistent quality.

AWARDS

2023 - Catavinum World Wine & Spirits Competition : Gold | 2022 - International Challenge Gilbert & Gaillard : Gold

ADDITIONAL INFORMATION

Grape variety: Chardonnay, Chenin Blanc
Country: France
Area: Cote de Gascogne
Color: White
Category: Wine
Flavor profile: Floral, Minerality, Round