



VINIFICATION

The harvest takes place about 1 to 2 weeks earlier (Riesling is harvested around 10.5% alc., Ugni blanc around 9% alc). Each grape variety then undergoes a 12-hour skin maceration before being pressed at low pressure to avoid vegetal flavours. The juices obtained are kept 2 weeks in the pre-fermentation stage in the cold on fine lees with stirring (to obtain more primary fruit and structure). The two grape varieties are then blended and co-fermented before being aged 10 weeks on fine lees in stainless steel tanks with daily stirring.

AWARDS

2023 - CWSA Best Value : Gold | 2023 - Concours Général Agricole : Silver | 2022 - Japan Wine Challenge : Bronze

ADDITIONAL INFORMATION

Grape variety: Riesling, Ugni Blanc
Brand: Domaine Tariquet
Country: France
Color: White
Category: Wine
Flavor profile: Dry, Elegant, Mild