



Chenin - Chardonnay

Origin:
Gascony, Bas-Armagnac
Grown, produced and bottled by Domaine du Tariquet.

Varieties:
75% Chenin, 25% Chardonnay

Serving suggestion:
Serve chilled, as an aperitif or with a meal. Excellent with freshwater fish, white meat or exotic dishes.

Tasting notes:
Chenin Chardonnay, a unique recipe
The contrast between the Chenin's minerality and the creamy Chardonnay is somewhat reminiscent of sweet and sour cooking. Fresh, bold and full of flavour at entry with underlying notes of ripe grapes, followed by suave complexity. Faintly floral shades of vanilla vie for position with lingering traces of toffee, while a touch of saltiness leads to a pleasantly surprising finish.

Storage:
Should be stored upright, in a cool dark place. Will keep for 1 to 2 years.



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Back



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Médailles &
Récompenses



Next