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# the Tariquet range

## WHITE AND ROSÉ WINES



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### Côté Tariquet

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

Varieties:  
50% Chardonnay, 50% Sauvignon

Serving suggestion:  
Serve chilled, before or during a meal. Makes an ideal accompaniment to foie gras, fish or white meat.

Tasting notes:  
Côté Tariquet, a fine balance  
This wine is unique in that it offers an unusual blend of Chardonnay and Sauvignon, producing a whole host of surprising aromas. Floral notes mixed with spices give way to hints of citrus fruit and an underlying suggestion of pink grapefruit. The well-rounded Chardonnay is a perfect match for the Sauvignon's mineral undertones. This superbly smooth wine fills the mouth against a backdrop of fresh elegance.

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



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